

SAUVIGNON FRIULI GRAVE FOSSAMALA DOC



WHITE

Denomination: **D.O.C.**

Variety: SAUVIGNON 100%

Alcohol content: 13.5

Bottle size: 750 ML

Product Area: FRIULI

The vineyard uses two clones, the classic R3 that provides very fragrant wines, and 297 from which highly-structured wines are obtained.

The grapes from the aromatic clone are macerated overnight at 6 °C while the others are vinified immediately. The must obtained is decanted cold to obtain a very clean juice, blended and then fermented in a stainless steel tank at controlled temperature (max. 16 °C) for about 14 days, after which it is decanted twice to separate the wine from the coarser lees, leaving it in contact with the finer ones. The cold winter helps stabilize the wine and clarify it in a natural fashion, giving a Sauvignon that, after being slightly clarified and filtered, is then bottled. Straw yellow with greenish hues, the bouquet is aromatic with hints of fruit such as white-fleshed peaches and wild flowers.

The taste recalls all the sensations on the nose.

TYPE OF SOIL Clayey loamy soil. The vineyard presents 7800 vines per hectare.



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