

## SAUVIGNON L UMBERTO DOC FRIULI LA BELLA NOTTE



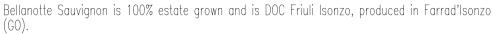
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Appellation: D.O.C.

🍑 Grapes Variety : Sauvignon 100%

Alcohol Vol. : 13.5 %
Bottle size : 750 ml

Region Friuli Venezia Giulia



The average vine age is 30 years with a yield per hectare of about 80 quintals. The soil of this area is calcareous with gravel, at an altitude of 50-100 meters. All Bellanotte wines benefit from a large, temperature fluctuation between day and night ideal for the development of flavor and complexity. After harvest, the grapes go into stainless steel, beginning with temperature—controlled, fermentation in stainless steel tanks, then spending the next five months in stainless. Finally, the wine is held in bottle for 5-6 months before release to develop its further character and complexity. Alcohol content is 13% vol.

Sensory analysis Bright, pale yellow in color, the nose displays delicate, herbaceous, tomato leaf aromas with notes of pepper, menthol. It opens up to reveal aromas of ripe fruit, a white peach with hints of tropical fruit. In the mouth the wine echoes the nose with an underlying, citrusy character, crisp acidity and perfect balance.

Pairings Goat cheese, beets, asparagus, seafood and shellfish. Serve at 12 -14 C.



## LaBellanotte



The company is structured on a family basis, the most important decisions are taken together, in the evening after dinner, when everyone can have their say! The Friulian representation of the company is Mrs. Cristina Visintin who takes care of the sales, a typical Friulian woman. If I had to compare it to a wine, I would choose Cabernet Franc which, when you bring it to the nose, prepares you for something very difficult to tame but then, in the mouth, it surprises you with its softness, its sweetness and its savoir—faire. Francesco Mreule is the cellarman, born in 1987, in 2010 he joined the Bellanotte company. When we ask Paolo to tell us about him he tells us: .a simple, humble man who still believes in true values and in the poetry needed to make good wine!! Stubborn enough to be a great collaborator without whom it would be difficult to have grown up to make us known all over the world!!.

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