

SAUVIGNON 2018

A characteristically aromatic variety, the Sauvignon is made in the winery's stainless steel tanks to create a fresh, full flavoured and well structured wine of great personality.

Vineyard:

Classification:	DOC Friuli Colli Orientali
Terroir:	Loam
Exposure:	North
Grape:	100% Sauvignon
Pruning Technique:	Single Guyot cane pruning
Production per Hectar:	6.5 tonnes (average)

Winery:

The grapes were harvested by hand and gently pressed, and cooled during the whole process. After that the grapes are macerate for at least 6 hours at the controlled temperature below 10° C. With the use of specially selected yeasts the vinification took place in modern stainless steel tanks with the temperature of fermentation controlled below 20° C. For the Sauvignon we do at least three or four different harvest, and then separated fermentation in different tanks with different yeast; in order to obtain a greater complexity in the final product. For the following 6 months the wine was left in contact with the fine lees. As is the case with all the white wines at Perusini, the wine has not gone through malolactic fermentation, in the effort to retain the original fruit aromas.

Analysis:

Total alcohol:	13,34%
Residual sugar:	1,0 g/l
Total acidity:	5,06 g/l
Total dry extract:	19,6 g/l
Total sulphites:	64 mg/l

Tasting Notes:

Colour: A brilliant pale lemon yellow.

Nose: A typically Sauvignon character, both intense and aromatic with the green perfume of elderflower and gooseberry, which later develop into the warmer scent of honeysuckle blossom and rosa grapefruit.

Palate: Warm and round with fine fruit flavours, it has a mellow lightness concealing a firm acid frame. It has a pronounced finish of the saline minerals typical of our white wines.