



CANTARUTTI

SAUVIGNON "TERRE DI ROSAZZO SCACCO AL RE"
Friuli Colli Orientali

VINE: 100% Sauvignon

PLACE OF GROWING: In our own vineyards

PRODUCTION HECTARES: Ha 2,5 in high hill

HARVEST: Grapes have been picked up between the end of August and the beginning of September 2008 fully ripe by only selecting the grapes which gave a positive answer to our tastings. They have been put into cases and carefully transported to the cellar; later they have been chilled in a special tunnel through the checked emission of liquid nitrogen. Temperature has been kept constant around 0°C, so that the grapes have not been frozen and could be easily destemmed.

VINIFICATION: After destamming, grapes have been transported to the press thanks to a conveyor, in presence of gaseous nitrogen. They have been later softly pressed in presence of nitrogen thanks to a pneumatic press and the obtained must has been transferred in a steel tank for 24-36 hours at a temperature which is around 0°C. Poured into barriques and 500 Lts. tonneaux, the fermentation started at a checked temperature (15-18°C). To improve the organoleptic properties some operations have been made in order to pump over the solid part which lays on the lowest part. The wine has been kept in our barrels for at least 12 months; after this period the only thing left was the selection of the right barriques for the last period of wine-making and then the wine has been bottled.

TASTING: It's a surprise for its frankness and its aromatic complexity; typical notes of elder, tomatoes leaf and peach, together with elegant tones of vanilla, mint and tobacco. Great and harmonic at the palate; E.E.E: Equilibrium, Elegance, Excellence. Long and complex, it caresses our palate and for a moment Heaven seems to be on Earth. Sublime.

FOOD MATCHING: More than "Always" and "Everywhere". Its great values are enhanced with seafood, but it's perfect with goat or sheep cheeses too.

ALCHOLIC CONTENT: 15% vol.

SERVICE TEMPERATURE: 10° - 15°C



Recommended Glass:

