

**“SUADE” SAUVIGNON**  
**I.G.T.**  
*Still wine*



✓ **PRODUCTION AREA**

Grown on the hills of the Estate “Tenuta Val de Brun”. The R3-clone grapes make the most typical and representative Sauvignon, with a distinguishing aroma of peppers and tomato leaves.

**Vineyards:** 5,000/6,000 grapevines per hectare [average age: 10-15 years].

**Average production:** 1/1.5 kg per grapevine [70/80 q. per hectare].

**Grape variety:** Sauvignon.

**Growing technique:** Sylvoz.

✓ **TECHNOLOGY**

The grapes are harvested by hand towards the first of September and are lightly crushed in environment without oxygen. After static decantation, the must undergoes primary fermentation at 18°C with the help of selected yeasts. The thus obtained wine remains in contact with the grape skins for a couple of weeks, after which it is filtered and subjected to tartaric stabilization. After bottling, the wine is allowed to age a couple of months.

✓ **ORGANOLEPTIC CHARACTERISTICS**

**Colour:** straw yellow with greenish reflections.

**Bouquet:** aromatic and delicate, reminding of pepper and exotic fruit.

**Taste:** dry, fresh without excesses, elegant, velvety.

✓ **CHEMICAL CHARACTERISTICS**

**Alcohol content, % vol.** 11.50 - 12.50

**Sugars, g/l** 4.00 - 5.00

**Total acidity, g/l** 5.50 - 6.50

✓ **SERVING TEMPERATURE**

8 - 10° C, opening the bottle at the moment.

✓ **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

✓ **As INDICATED IN THE WINE LIST**

“Suade” Sauvignon I.G.T. - Astoria

**Astoria** - 101 [lt.0,75]

