

DELSOLE Sauvignon Umbria Sauvignon IGP



Designation: Umbria Sauvignon,

Indicazione Geografica Protetta

Production Area: Alleronia (TR) - ITALIA

Altitude above sea level: 270 m

Exposure Vineyards: south - east

Age of vineyards: 20 years

Pruning: Cordon

Soil: Clayey

Grape varieties: 100% Sauvignon Blanc

Grape production per vine:

approximately 1 Kg

Harvest: Harvested by hand in 20kg crates in the third decade of August.

Fermentation type: White winemaking for 20 days in stainless steel tanks under controlled temperature of 16°C.

Aging: the wine ages for 5 months in stainless steel (tanks with batonnage on the fine lees (programmed and scaled) and for at least 3 months in bottles.

Organoleptic characteristics: A straw-yellow wine with green tints which introduces you to a delicate nose showing hints of aromatic herbs with floral and fruit aromas especially of maracujá (passion fruit). This wine is soft on the palate with a good streak of acidity and sapidity that extends the gustative persistence.

Wine-Food Pairing: It is an excellent aperitif wine and it also goes well with fish especially shellfish, raw-milk slightly matured cheeses.

Alcohol: 13,0% vol.

Sugar Residue: <1,0 g/l.

Total Acidity: 6,52 g/l tartaric acid.