

DELSOLE Sauvignon 2018 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

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.