Vigne Del Bosco

Sauvignon Veneto IGT



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| ***Grape Variety*** | 100% Sauvignon |
| ***Vineyard Location*** | Ceggia (Venice), Veneto |
| ***Soil*** | Clay rich in salts and limestone deposits |
| ***Training System*** | Guyot |
| ***Vine Density*** | 2,700 vines per hectare |
| ***Yield Per Hectare*** | 7,000 / 8,000 kg. per hectare, depending on vintage |
| ***Vineyard Size*** | 10 hectares |
| ***Annual Production*** | 5,000 bottles / year |
| ***Harvest*** | Hand Harvested last 10 days of September, not looking for overripe grapes |
| ***Vinification***  | Grapes are destemmed and cooled immediately quick soft pressing of the grapes, must clarification, low temperature controlled fermentation |
| ***Aging*** | It rests on lees for at least 12 months |
| ***Alcohol Vol*** | 12.5% |
| ***Color*** | Golden yellow with copper reflections |
| ***Aroma*** | Intense leafy aromas of sage and tomato leaf, peach and melon |
| ***Taste*** | Elegant, intense, very persistent, and typical |
| ***Food Pairing*** | Vegetable soups, shellfish, and aromatic dishes |
| ***Serving Temperature*** | 10-12° C / 50-54° F  |
| ***Type Of Cork*** | Compressed Cork Materials |
| ***Bottle Size (L)*** | 0.75 |