



PIEMONTE D.O.C. SAUVIGNON

4 SORELLE

VARIETY Sauvignon

PRODUCTION AREA Agliano Terme, Castagnole Monferrato - AT

SOIL Calcareous clay, loamy

HARVEST Second half of September

VINIFICATION Manual harvest of the best bunches, soft pressing of the grapes and subsequent fermentation of the must in stainless steel tanks at low temperatures until the sugar is entirely consumed

AGING Stainless steel tanks

ALCOHOL CONTENT 13% abv

SENSORY NOTES Straw yellow. Intense and pleasant nose. Fruity notes of peach, pineapple, lychee and hints of white flowers harmoniously blend with the grape's characteristic aromas. Pleasantly dry, the fresh notes of fruit and flowers return on the palate together with a pleasant acidity

RECOMMENDED PAIRING An excellent aperitif, ideal with fish dishes, seafood as well as fresh and medium-aged cheeses

SERVING TEMPERATURE 8/10° C

LONGEVITY Drink young

SIZE 75 cl.