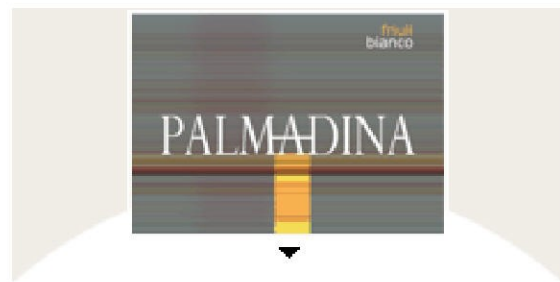


## "PALMADINA" SAUVIGNON BLANC



**Appellation:** ISONZO D.O.C. Friuli Venezia Giulia

**Vintage:** harvest 2004

**Description** Sauvignon blanc 100%.

**Grapes:**

Small-to-medium sized, cylindrical, compact bunch with two small wings; the grapes are medium to large in size with a yellow-greenish pruinose skin. The two medium sized grape-pips are pear-shaped.

**Vinification:**

Traditional white vinification. After the grapes are harvested by hand, the vinification proceeds with a gentle pressing and cold washing of the must. Fermentation at a controlled temperature of about 18° C in steel cisterns.

**The Wine:**

Straw-yellow with greenish shades, finely aromatic, delicate and dry wine. Both the bouquet and the taste recall yellow pepper, elder flowers, tomato leaves. Quite high alcoholic content, fair acidity, dry with a pleasant aftertaste.

**Matchings:** It should be served at 18-20° C.

**Technical details:**

Alcool 12.47 %

Tot. acidity 6.40 gr/l

Residual sugar 2.72 gr/l

