

Zorzon, Sauvignon Blanc, 2012, DOC



Varietal	Sauvignon Blanc 100%
Region	Friuli-Venezia Giulia, Collio
Harvest Method	Harvested by hand in mid September.
Vini-fication	The grapes are gently pressed and fermented at controlled temperature of 16°-18°C/61°-64°F
Aging Process	The wine is left in stainless steel tanks in temperature controlled condition, followed by a removal of the lees during a two-step process then, filtered and sterilized in bottles.
Aroma	The bouquet is intense and full of character, with hints of sage and sambuco as well as other aromas which all blend together perfectly.
Palate	On the palate this wine is dry, well structured and generous.
Food Pairings	Best served with risotto and tasty, complex first course dishes. Particularly suited to seafood and shellfish.
Serving Temperature	8°-10°C/46°-50°F