



AZIENDA AGRICOLA ZOF



## Sauvignon

**Variety:** Sauvignon

**Harvest:** by hand in early September

**Vinification:** Typical white wine vinification with destemming then soft pressing

**Fermentation:** takes place in temperature controlled steel tank

**Finishing:** in steel tank

**Bottling:** April

**Sauvignon** has a bright straw yellow colour with nuances of green. It is intense on the nose, lightly spicy with fragrances of exotic fruit, green pepper, sage, and melon. On the palate it is sharp, vivacious and savoury like the aroma.

**Gastronomic Combination:** good as aperitif, it goes well with Parma or San Daniele's ham and fish like lobster, prawns, salmon; excellent with delicate or creamed soup, fish risotto, flan with vegetables and egg based dishes.

The right temperature for this wine is 10°C, served in glasses for quality white wine.

**Ageing potential:** 4 years



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