



ANGORIS  
1648



# Sauvignon

*DOC FRIULI*

**LINEA CLASSICA**



Sauvignon Blanc 100%



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides.



After a short cold maceration, the fermentation of the must takes place at a controlled temperature.  
Then the wine is left to rest 5 months in stainless steel tanks.



Pale green with golden highlights.  
Intense, aromatic with overtones of green bell-pepper and tomatoes leaf; grapefruit and white peach; minty; thyme, rosemary, marjoram.  
Dry and medium body; elegant, warm and well-balanced.



Smoked salami, Tuscan finocchiona, smoked salmon, timbales of tasty vegetables and asparagus, trout citrus fruits.  
Serving temperature 8 - 9 °C

