



SCUBLA

SAUVIGNON

Classification
V.Q.P.R.D. D.O.C.
Eastern Hills of Friuli

Grapes
100% Sauvignon.

Position and vineyards

Marly hilly soil: four different vineyards for four clones situated on the hillsides with the climate most suited to them; trained double arched cane style with 4,000 vines per hectare, while the most recent vineyards are trained Guyot-style with 5,000 vines per hectare.

Harvest

By hand, towards mid September; 60-65 quintals per hectare.

Vinification

Whole grapes gently pressed; the must is decanted at low temperature and left to ferment at a controlled temperature in steel tanks, then it remains for around 8 months on the yeast residues.

Alcohol content

14-14,5%

Acidity

6-6,5 g/l

Organoleptic Properties

Straw-yellow in colour with greenish reflections, highly aromatic, delicate bouquet, brings to mind yellow peppers, peach and sage.
Elegant, smooth flavour with a good body.

Best served with

Hors d'oeuvres, vegetable soups, mushrooms, fish dishes with sauces.

Medium annual production

15,000 bottles