

Ettaro – Sauvignon Riserva



Grapes:	Sauvignon Blanc
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the “Ettaro” vineyard at Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian
Vineyard sites:	Hilly
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	20-30 years
Training system:	Double Guyot at 5,000 vines per hectare and traditional rotation
Yield per hectare:	60 tons/hectare
Vineyard management:	Low environmental impact management encourages the grapes to express the territory
Harvest period:	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness
Harvest method:	By hand in small cases
Vinification:	Soft whole-grape pressing. Settling at 14°C for 12 hours 50% of the must is fermented in stainless-steel baths at a controlled temperature of 18-20° C and the other 50 % in wooden barrels (from 500 to 700 liters)
Maturation:	For 11 months on fermentation fine lees
Release to market:	2½ years after the harvest
Sensory profile:	<u>Appearance:</u> Brilliant straw yellow <u>Nose:</u> Hints of white grape and jasmine. A fresh citrus balances well the toasted nuances. <u>Palate:</u> Full-bodied and elegant taste. The characteristics perceived by the smell are. Confirmed with an intense mineral and fresh flavor. Excellent structure, well-balanced.
Food matchings:	Marvellous with crustaceans and excellent with lobster alla Catalana or flavorful fish dishes such as salmon grilled with fine herbs. Well-paired with seafood In general or vegetable risotto dishes.
Serving temperature:	10° – 12° C

