



CASTELLO DI BUTTRIO



ETTARO - SAUVIGNON BLANC RISERVA

DOC FRIULI COLLI ORIENTALI



Grapes:	Sauvignon Blanc
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the vineyards of Castello di Buttrio.
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian.
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management.
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:	Guyot
Vineyard management:	Integrated 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.
Vinification:	Soft whole-grape pressing. Settling at 14°C for 12 hours part of the most is fermented in stainless-steel baths at a controlled temperature of 18-20° C and another part in wooden barrels.
Maturation:	For 11 months on fermentation fine lees.
Release to market:	3½ years after the harvest.
Sensory profile:	Appearance: Brilliant straw yellow Nose: Hints of white grape and jasmine. A fresh citrus balances well the toasted nuances. Palate: 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
Goblet recommended:	

