

SAUVIGNON BLANC FRIULI GRAVE DOC

2023 | White Wine



Case Size: 6

Light straw yellow colour with slight greenish hints. Broad, varietal, aromatic on the nose with citric notes of grapefruit, yellow pepper, tomato leaf, sage and balsamic aromas. On the palate the San Simone Sauvignon Blanc is rich, fragrant and aromatic with natural acidity and a persistent, pleasant, slightly bitter aftertaste.

Vinification:

The Sauvignon Blanc grapes are crushed and destemmed followed by a gentle pressing. They are fermented using white wine production methods in stainless steel tanks at temperature controlled (18-20°C), ageing in stainless steel vats in contact with the fine lees, bottling is completed five months after harvest.



Italy, Friuli Venezia Giulia

San Simone

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Grape Varieties: Sauvignon Blanc

Classification: DOC Friuli-Grave | **ABV:** 12.5% | **Closure:** Natural Cork