



## Il Casato

# Sauvignon Blanc Friuli DOC

### Vinification

After the harvest in mid of September, the grapes are destemmed and softly pressed, then undergo a cold maceration. Fermentation takes place in stainless steel vats at controlled temperature around 12°C – 14°C. After fermentation, wine rests in the vats for a period of refinement before bottling.

### Description

Greenish yellow, with mineral and aromatic bouquet mixed of hints of fruit and profume of sage and elder flowers. The taste is rich and elegant with a long lasting after taste.

### Food Pairings

Excellent match for all the vegetables dishes or seafood, such as risotto with mussels and baked fish.



**Sauvignon  
Blanc**



**Friuli Venezia  
Giulia**



**12-14 °C**



**Alcol: 13%  
Zuccheri: 6 g/l**