



VIVES

SAUVIGNON DEL MOISE
GIUGLIANICO DI GORRINE-PROFETA

GIUGLIANICO



SAUVIGNON DEL MOLISE DOP WHITE

Wine obtained from Sauvignon grapes cultivated in Hilly territories at about 700 meters of altitude and cold macerated in steel.

The color is of a straw yellow with gold reflections. The aroma is characterized by exotic fruits, grapefruit and peach.

At the taste it reconfirms the same aroma and it explodes its freshness and sapidity. It goes well with fish and white meats.

Sight: the color is of straw yellow and golden reflection

Smell: it expresses in giving us dominant aromas of exotic fruits, grapefruit and peach.

Taste: the wine confirms us with all of her aromas and it explodes with elegant sapidity and freshness.

VARIETY: WHITE SAUVIGNON

DENOMINATION: SAUVIGNON OF MOLISE DOP

GRAPES: 100% Sauvignon White

ALIMETRIC QUOTA: 650/700 METERS ABOVE SEE LEVEL

PROFIT: MAXIMUM FORESEEN TO BE REGULATED 120 QL/HA

SOIL: CALCAREOUS-SILICEOUS

PLANT TYPE: in rows trained on the GUYOT system

HARVEST PERIOD: SEPTEMBER

WINE MAKING

The Sauvignon grapes are rigorously selected, hand-picked and put in boxes, taken to the cellar to be pressed and destemmed and put in steel tanks. The must that is obtained remains cold for a few days to extract its perfume and aroma from its skin. Therefore the must flower is removed from the grapes skin, transferring it in other steel tanks.

During the wine making the temperature must be low to preserve its perfumes and aromas of the white sauvignon.

The alcoholic fermentation it is performed scrupulously to obtain quality wine, at the end of which a coarse racking is performed. The obtained wine is left on its own lees "subtle" that produce other aromas and precious components. Followed by other phases of partial racking and applied the batonnage technique to do so that the structure and the aromatic components of the wine are perfect. The wine spontaneously cold clarified without the use of chemical agents. Concluding with one last transfer to eliminate the lees that at this point they have done their work; letting out aromas and perfumed components and flavor to the wine. The refinement of the wine takes place in steel tanks and afterwards bottled.

WINE PAIRING

It goes well with fish dishes, white meats and with medium-aged cheese and blue cheese.

HOW TO BE SERVED

It is recommended to be served at 11-12 °C.