

SAUVIGNON PERI

Friuli-Venezia Giulia, Italy

Ronco del Gnemiz

Method & Production

The grapes for the Sauvignon Peri are handpicked in September, gathered in boxes of 20 kilograms and are hand-selected before even leaving the vineyard. Gentle pressing takes place on the whole bunches. The wine is fermented in 228 liter barriques and refinement takes place in the same barriques of which 10% is new oak. The wine ages for 9 to 10 months before bottling in June which is then released after 3 months.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RG2022	Sauvignon Peri	Sauvignon Blanc	2022	13.5%	Cork	6x0.75lt	No	No	No	No