



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 |