



## SAUVIGNON BLANC

Friuli Venezia-Giulia, Italy

Di Lenardo

[www.dilenardo.it](http://www.dilenardo.it)

### Method & Production

Hand made harvest. The whole berries are pressed gently in a pneumatic press. After a first racking, the must is transferred to temperature-controlled fermentation still vats. The wine stayed on the lees for his all life before bottling. Clarification of the musts made with a new "state of the art" floatation bio-system. Bottled under vacuum. It is a vine-blend of Sauvignon Blanc and San cerre clones.

### Tasting Notes

Pale straw with greenish tints, delicate but very aromatic on the nose with aromas of yellow pepperoni, melon, sage and peach. Taste corresponds to what is perceived by the nose, it is balanced and elegant with fresh acidity followed by an oily mouth feel and a persistent aftertaste of fig syrup and tropical fruity flavors.

### Food Matching

A good partner for ham starters and fish dishes, especially with sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>White Wine</b>									
DL0119	Sauvignon Blanc	Sauvignon Blanc	2019	12.5%	Screw Cap	12X0.75lt	No	No	No