

SAUVIGNON SALICI

Friuli Venezia-Giulia, Italy

Ronco del Gnemiz

Method & Production

The fruit for the Sauvignon Salici is grown on 0.6 hectares of the Rosazzo hill vineyards. The vines are trained and pruned using the Guyot system and the grapes are harvested in the first ten days of September. The resulting wine ferments for ten months in 225 litre French oak barriques.

Tasting Notes

This gorgeous Sauvignon shows less pungency than expected from the grape. There is a delightful minerality on the palate that gives the wine an interesting savoury, almost salty note to compliment the ripe white fruits and lighter green fruit notes. The wine is warm, rounded and powerful but equally refined with a fresh, focussed acidity. This is a truly fabulous and unique Sauvignon Blanc.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RG2220	Sauvignon Salici	Sauvignon Blanc	2020	13.5%	Cork	6X0.75lt	No	No	No	No