





SAUVIGNON BLANC 2025 - white dry wine


GRAPES:

 SAUVIGNON BLANC - 100%


VINIFICATION:

 The grapes were harvested during the cool hours of the morning and gently pressed to preserve freshness and aromatic purity. Fermentation took place in stainless steel tanks under controlled temperatures of 14-16°C. The wine was aged on fine lees for several months, enhancing texture and complexity while maintaining the vibrant fruit character typical of Sauvignon Blanc.


TASTING NOTES:

 Pale straw-yellow in colour, this Sauvignon Blanc displays expressive aromas of citrus, gooseberry and tropical fruits, complemented by delicate herbal notes. Fresh and lively on the palate, it offers vibrant acidity, elegant fruit flavours and a crisp, refreshing finish. Serve chilled at 6-8°C

AWARDS:


 Not yet submitted to international wine competitions – awards pending

DATA:



- Alcohol content: 12,13 % Vol
- Residual sugar: 1,3 g/l
- Total acidity: 5,9 g/l
- Limited edition: 2.560 bottles

Logistic data:



- Bottle content: 750 ml
- Gross weight: 1.275 g
- Bottle size: 70 x 70 x 310 mm (L/W/H)
- Units per box: 6 bottles
- Gross weight box: 7,90 kg