SACCHETTO



SAUVIGNON TREVENEZIE IGT IL BIANCHETTO

From grapes of Veneto and Friuli Venezia Giulia, a Sauvignon that collects awards and accolades thanks to its lively pleasantness. The fragrant and delicately aromatic scent is accompanied by a full and fresh flavor. Excellent alone but also with risottos and white meat dishes. Serve chilled at 8-10°C.

Classificazione:	Sauvignon Trevenezie I.G.T.
Zona d'origine:	Veneto and Friuli Venezia Giulia
Vitigni:	Sauvignon
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colore:	Straw yellow.
Profumo:	Fragrant, delicate with a typical aromatic scent.
Sapore:	Dry, full-flavoured, pleasantly lively
Gradazione alcolica:	12% Vol
Acidità totale:	6.3 – 6.6 g/l
Residuo Zuccherino:	3 - 5 g/l
Temperatura di servizio:	8 - 10 °C
Abbinamenti consigliati:	Excellent with risotto and white meat-based dishes.
Riconoscimenti:	**2025 - Mundus Vini Spring Tasting - Silver Medal** **2024 - Decanter - Bronze Medal** **2023 - I.W.S.C. - Bronze Medal** **2022 - I.W.S.C. - Bronze Medal** **2021 - I.W.S.C. - Bronze Medal**