

Vistorta

Sauvignon Bianco, DOC Friuli 2023



TASTING NOTE

A harmonious blend of the exotic and the pungent, marrying tropical fruit with a sprinkling of flavour-enhancing saltiness and tangy tomato leaf scents with a gentle whiff of white rose.

VITICULTURE

Vines are planted on the plain, on fertile soil, mainly clay. The training system used is double double sylvain.

VINIFICATION

The wine is fermented in stainless steel vats with temperature controlled systems.

FOOD MATCHING

The ideal partner to fish that is grilled or wrapped and baked with herbs, to fish and vegetable soups, light cheeses, festive pastas and risottos, and most egg and asparagus preparation.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Agglomerate Cork
SKU CODE	A3436123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Friuli-Venezia Giulia
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
PH	3.3
TOTAL ACIDITY	5.8g/l Tartaric
RESIDUAL SUGAR	2.74g/l
SKU	A3436123