

# 2023 Collio Sauvignon Blanc Marco Felluga



**Country:** Italy

**Region:** Friuli-Venezia Giulia

**Sub-Region:** Collio

**Grapes:** Grape Sauvignon Blanc 100

**Tasting Note:**

Golden yellow color with green hints. It has an intense and fresh aroma with hint of sage, pepper and elderberry. In the mouth the wine shows a pleasant acidity that enhances its freshness and sapidity. It is balanced and well-structured.

**Winemaking:**

Fermentation takes place in stainless steel temperature controlled tanks. The wine thus obtained is left to refine six months on the lees before being bottled.

**Vineyard :**

Guyot.

**Food matching:**

Fish dishes, spicy foods, vegetable dishes.

**Unique Selling Point:**

Wine of great versatility, adaptability and freshness.

<b>Code</b> K8446123	<b>Practice</b> Yes
<b>Product</b> STILL	<b>Acidity</b> 5.19 g/L
<b>Residual Sugar</b> 0.4 g/L	<b>pH Level</b> 3.56
<b>Organic</b> No	<b>ABV</b> 13.00 %
<b>Biodynamic</b> No	<b>Closure</b> Agglomerate Cork
<b>Egg / Milk</b> No	<b>Bottle Size</b> 75cl



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