

AQUILA DEL TORRE



Wine PRIMALUCE – Friuli Colli Orientali DOC

Variety A selection of Sauvignon Blanc grapes

Vintage 2015

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces

Training system Guyot simple

Average density 4.500 vines per hectare

Average yield 1.2 kg per vine

Elevation 200-300 metres above sea level

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 20 years

Vineyard exposure South-east

Vineyard treatments Ground cover treatments: copper and mined sulphur

Soil working Spontaneous ground cover

In the Cellar

Winemaking Spontaneous fermentation with native yeasts in French oak barrels

Maturation 12 months, ageing on the lees

Number of bottles produced c. 1.000

Alcohol content 13,5% vol

Reducing sugar 1 g/l

Total acidity 7,0 g/l

In the Glass

Sensory profile Dry white wine, tropical fruits, minerality, full savoury palate

Recommended matchings Pasta and rice with vegetables, asparagus, eggs, sea fish

Serving temperature 10-12 °C

AQUILA del TORRE - Savorgnano del Torre (Udine), Friuli, Italy - www.aquiladeltorre.it