

AQUILA DEL TORRE



Wine At SAUVIGNON BLANC – Friuli Colli Orientali DOC

Variety Sauvignon Blanc

Vintage 2022

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces

Training system Simple guyot

Average density 4.000 vines per hectare

Average yield About 1.2 kg per vine

Elevation 175-300 metres above sea level

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 25 years

Vineyard exposure South-east, south and west

Vineyard treatments Copper and mined sulphur on leaves and bunches

Soil working Spontaneous ground cover and cover crop

In the Cellar

Winemaking Spontaneous fermentation with native yeasts mainly in stainless steel vats

Maturation 12 months, ageing on the lees

Number of bottles produced 5.000

Alcohol content 13,5% vol

Reducing sugar 0,4 g/l

Total acidity 5,6 g/l

In the Glass

Sensory profile Dry white wine, fruit-led nose, elegant and minerally with a savoury tropical finish

Suggested food pairing Vegetable soups and velouté sauces, pasta and rice with vegetables, asparagus, eggs or seafood

Serving temperature 10-12 °C