



SOLIGO

SPUMANTI DAL 1957

SOUVIGNIER GRIS

Veneto IGT

The grapes are harvested at the beginning of September and, after 5 days of maceration, 30% continues to age in barriques for six months. Golden yellow in colour, Sauvignier Gris offers the sweet spicy aromas of vanilla, cloves and liquorice, accompanied by citrusy hints of citron and lemon. A captivating enveloping wine with a spicy finish.



Cantina Colli del Soligo sac
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