

Still wines line

Sauvignon Blanc

Marca Trevigiana IGT

A famous international semi-aromatic variety aged in steel to enhance its typicality, this wine stands out for its elegant olfactory intensity and freshness of flavour. Its broad recognisable bouquet is direct with citrusy hints of citron and grapefruit followed by white peach, thyme, sage, and tomato leaf.

Product code	TSAB1	Grape variety	Sauvignon Blanc
Alcohol content	12% vol.	Total acidity	6 g/l
Serve at	8-10°C		
Vineyards	Vineyards in the province of Treviso.		
Vinification	The grapes are picked towards the beginning of September. After being gently pressed, they then undergo a fermentation process in stainless steel tanks.		
Color	Greenish yellow with straw-coloured reflections.		
Bouquet	Direct and unmistakable with notes of citron and grapefruit followed by white peach, thyme and sage and tomato leaf.		
Taste	Fresh and sapid with good persistency.		
Serving suggestions	Excellent to accompany vegetable-based dishes and perfect with asparagus. This wine is fresh and smooth, making it perfect to accompany ethnic cuisine, including spicy dishes.		
Bottle size	0.75L		

