

Resistant Wines Line

Souvignier Gris

Marca Trevigiana IGT

Souvignier Gris is a grape resistant to fungal diseases created by crossing Seyval and Zahringer in Germany in 1983.

Product code	TSOG1	Grape variety	100% Souvignier Gris
Alcohol content	12%	Total acidity	5,0 g/l
Serve at	6-8° C		
Vineyards	A few hectares under vines near Treviso		
Vinification	The grapes are picked during the first week of September. Once arrived at the winery, they are left to macerate with their skins for five days, at the end of which they undergo a fermentation process in steel tanks.		
Description	30% of grapes ages in new wooden barriques for six months. After the blend has been made, the wine is filtered and bottled. Then, it is kept in the bottles to rest for at least two months before it can be consumed.		
Color	Golden yellow with a light coppery shade.		
Bouquet	Intense and straight, with scents of sweet spices, like vanilla, clove and liquorice, together with citrus-like nuances of citron and lemon on a background of quince.		
Taste	Dry, warm and cosy with a spicy finish.		
Serving suggestions	Ideal to serve with fish- and shellfish-based main courses and with mild cheeses. To taste with mildly spicy dishes.		
Bottle size	0.75 L		

