



TERESA RAIZ

LE MARSURE

SAUVIGNON

IGT VENEZIA GIULIA



GROWING AREA

Le Marsure Vineyards
(rocky and flat soil).

GRAPE VARIETIES

100% Sauvignon Blanc.

ALCOHOL

13% vol.

HARVEST PERIOD

First 10 days of September.

YEAR OF PLANT

1989.

VINEYARD DENSITY

5.400 vines per hectare.

TRAINING SYSTEM

Guyot.

HARVEST METHOD

Manual, into shallow boxes.

VINIFICATION

Brief, chilled maceration (5 °C), 36-hour gravity settling, inoculation of cultured yeasts, fermentation at 18-18,5 °C, 3-month maturation sur lie.

MATURATION

At least 4 months' maturation in steel, followed by bottling and 1 month's bottle ageing before release.

COLOUR

Greenish yellow, typical of the variety.

NOSE

Complex, clean edged, with excellent varietal character, exhibiting nuances of sage and green pepper; with age, develops notes of peach and vanilla.

PALATE

Dry, elegant, appealing, well-structured and warm.

SERVING SUGGESTIONS

Full-flavoured first courses, rice dishes with savoury fish or with vegetables (particularly with asparagus) and fish in general.

SERVING TEMPERATURE

10-12 °C.