



RONCO DEI TASSI SAUVIGNON BLANC COLLIO D.O.C.

A particularly versatile white wine, this Sauvignon is the result of the particular characteristics of its terroir of origin, the Friuli hills adjacent to the Plessiva Natural Park. Straw yellow in color, intense fruit and floral aromas of grapefruit, elderberry flowers and freshly cut grass lead the way. A full-bodied mouth with a brisk acidity supports notes of citrus (tangerine, grapefruit) and an appealing minerality.



Classification:	Collio DOC
Variety:	100% Sauvignon Blanc (4 clones)
Production:	20,000 bottles
Production Area:	Montona vineyard (7.4 acres), southern exposure, Cormons
Altitude:	150 meters (492 feet) a.s.l.
Soil type:	Arenaceous marl
Avg age of vines:	50 years
Training system:	Guyot
Yield:	1.5-1.8 kg per vine
Harvesting:	Manual
Time of harvest:	end of September
Vinification:	fermentation in stainless steel tank at controlled temperature
Aging:	6 months in stainless steel tank and 1 month in bottle
Alcohol:	13.5%
Release:	May

