

Vigna del Lauro



VIGNA DEL LAURO SAUVIGNON BLANC COLLIO D.O.C.

Along with the autochthonous Friulian varieties, Sauvignon Blanc has become one of the most prevalent, and appreciated, white grapes in the region, included in the Collio Bianco blends or vinified “in purezza” (in purity), as in the case of the Vigna del Lauro Sauvignon. Upon tasting, notes of white pepper and green paprika are integrated into a fruity display of crabapples and pears. A refreshingly light to medium body and finely tuned acidity conclude in a satisfying and attractive finish.



Classification:	Collio DOC
Variety:	100% Sauvignon Blanc (2 different clones)
Production:	10,000 bottles
Production Area:	Cormòns (GO)
Altitude:	160 meters (525 feet) a.s.l.
Soil type:	Sandy marl from the Eocene period, south/southwest exposure
Yield:	8,000 kg per hectare
Avg age of vines:	20 years
Training system:	Guyot
Vine Density:	4,500 vines/ha
Harvesting:	Manual
Time of harvest:	First 3 weeks in September
Vinification:	Temperature-controlled fermentation in stainless steel, partial malolactic fermentation
Refining:	Stainless steel until bottling
Alcohol:	13%
pH:	3.40
Acidity:	5.4 g/l
Release:	April

