

Piere Sauvignon Blanc


Vie di Romans

Origin

Country	Italy
Wine Region	Friuli
Winery	Vie di Romans

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml, 1.5 L.
Closure	Natural cork
Vinification	Cold maceration at 8 °C. Fermentation at a temperature of 16 - 19°C for 18-22 days without subsequent malolactic fermentation.
Ageing	8 months on the fine lees in stainless steel tanks and 11 months in a bottle.

Description

In Brief	This wine reaches the peak of its evolution 8 years after the harvest, but can mature for a total of 18-20 years. This noble character is the reason why Piere Sauvignon Blanc is part of the wine lists of the most prestigious restaurants in the world.
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Tasting notes	Bright, straw yellow colour. The nose is elegant and multi-layered with mineral notes and aroma of ripe citrus and exotic fruits, sage and lemongrass. On the palate, the wine is full-bodied and fresh, mineral, with a memorable, extremely long finish and a delicious flavour of mint and lime.
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Food Pairing	Ideal with light fish appetizers, grilled fish and seafood risotto, asparagus dishes.
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