

Sauvignon Blanc Blancfumat Collio DOC



Origin

Country	Italy
Wine Region	Friuli, Collio DOC
Winery	Collavini

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Technical cork

Vinification	Classic, with low-temperature skin contact overnight. Fermentation, which lasts for about two weeks, is in steel at rigorously controlled temperatures.
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Ageing	The wine stays on the fine lees until maturation is complete.
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Description

In Brief	Unlike other wine regions of Italy, Friuli is known for growing both local grape varieties - T-Friulano, Ribolla Gialla, and international ones such as Sauvignon Blanc, Chardonnay, Merlot and Cabernet Sauvignon. Collio, a Friuli DOC subregion, is one of the world's most famous regions for high-quality white wines, thanks to its unique terroir.
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Tasting notes	Pale straw yellow with greenish highlights. Very varietal and mineral, but not cloying, with hints of yellow peppers, sage and melon. The palate is fresh-tasting, full-bodied, confidently aromatic and long.
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Food Pairing	A wine for fish-based starters, fish served in sauce and especially crustaceans, whether boiled or grilled. Risottos and herb soups.
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Notes

