

Sauvignon Blanc Carboncine IGT

carboncine
SEgni DI VITE

Origin

Country	Italy
Wine Region	Trevenezie
Winery	Carboncine

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Fermentation in stainless steel tanks at a controlled temperature.
Ageing	In stainless steel tanks for a few months before bottling.

Description

In Brief	Founded in the 1970s in Silea, in the historic province of Treviso, Carboncine celebrates local grape varieties through a distinctive and contemporary style, characterised by vibrant freshness, refined drinkability, and authentic regional expression.
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Tasting notes	On the nose: aromas of grapefruit in the foreground and delicate green notes evoking pure freshness – reminiscent of tomato leaf and sage. On the palate: precision and finesse from careful vinification deliver a Sauvignon of striking character and clarity, with a long, clean finish.
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Food Pairing	A natural partner for fresh seafood, grilled fish, light salads, goat's cheese, and vegetable-based starters. Also excellent as a crisp aperitif.
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Notes

