

SAUVIGNON

Producer **DARIO COOS**



Appellation

Friuli Colli Orientali D.O.P.

Wine Type

White

Vintage

2012

Grape Variety

100% Sauvignon

Sensory Characteristics

The wine is straw-yellow in colour, with golden greenish glints. It appeals to the nose with intense aromas ranging from elderberry and sage to tomato leaves and tropical fruit. To the palate it feels soft and full, immediately pleasant and persuasive, thanks to its soft aromatic nature and expressiveness.

Harvest

Mid September

Vinification Process

Light pressing of whole cluster, static clearing, maceration for a few hours. After the fermentation, the wine spend 6 months in stainless steel tanks with the fermentation yeasts.

Alcohol Content

12%

Soil Type

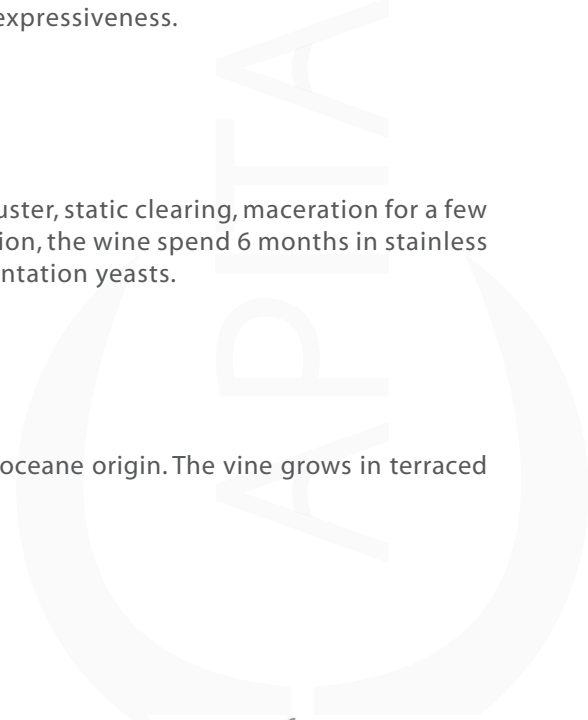
Sandstone and marne of eoceane origin. The vine grows in terraced hills.

Vine Cultivation System

Guyot

Grape Yield

65 quintals per hectare



PRODUCTION ZONE

Country: Italy

Region: Friuli

Area: Nimis - Udine



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