SAUVIGNON DOC COLLIO - DRAGA

Vinification: Located in a picturesque hilly setting, this 15-year-old vineyard features clayey marl and sandstone soil. Utilizing Guyot pruning, the grapes are hand-harvested at the end of August 2019 and carefully selected. They are cooled, macerated with their skins for 24 hours, and gently pressed. Alcoholic fermentation occurs in stainless steel at 16 degrees, followed by seven months on the lees. The wine is naturally stabilised and bottled, reflecting a commitment to purity and quality in its production process.

Tasting note: A lovely straw-yellow hue with greenish reflections. The aromatic bouquet evokes elderflower, sage, and tomato leaf, alongside green pepper and citrus notes of lime and grapefruit. On the palate, it is broad and mineral, offering a fresh, vibrant experience with pleasant citrus and an elegant, persistent finish. Any sediment may occur from natural stabilisation.

Producer	Draga
Country	Italy
Region	Friuli Venezia Giulia
Appellation	Collio Doc
Grape Variety	Sauvignon Blanc
Vintage	2023
Barrel	No Barrel
Alcohol Content	13%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Light Starters, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood

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