



SAUVIGNON - LA VIGNA DI RIVA - CA' VESCOVADO

The cultivation of vines has its roots in ancient times, as seen in the discovery of grape seeds preserved in wineskins during excavations at a Roman villa near Marina di Lugugnana.

Territory:

The vineyards are ideally located between the sea and the mountains, allowing them to benefit from a mild climate and refreshing sea breezes. These favourable conditions promote healthy vine growth, ultimately enhancing the quality of wines. The land is flat and of alluvial origin, with soil rich in mineral salts, including calcium and magnesium carbonate. These minerals add a distinct salinity and minerality to the grapes, which is reflected in the wines.

A Sylvoz training system is used, with a density of 3,100 plants per hectare and a yield of 110 quintals per hectare.

Winemaking:

Grapes are manually harvested, destemmed, and softly pressed. Cryo-maceration occurs for 24 hours at 5°C to extract primary aromas. The must is fermented with selected yeasts for 8 to 14 days at 14 to 16°C. The wine is refined in steel tanks with regular bâtonnage to keep the lees in motion until bottling and is aged in the bottle for two months.

Tasting Notes:

The rich and intense bouquet showcases prominent vegetal notes of fresh tomato leaves, aromatic rosemary, and earthy thyme. The finish is exquisite, gracefully revealing a lingering hint of balsamic notes. It offers a striking mineral quality on the



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palate, elegantly savoury and masterfully balanced, making for an unforgettable tasting experience.

Style	Slightly Aromatic and Fruity White
Producer	Ca' Vescovado
Category	White
Country	Italy
Region	Veneto
Appellation	Veneto Igt
Grape Variety	Sauvignon Blanc
Vintage	2022
Barrel	No Barrel
Alcohol Content	13%
Organic & Biodynamic	No
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Vegetable Dishes, White Meats, Oysters, Raw Seafood