



SAUVIGNON

CHARACTERISTICS

TYPE: Still

COLOUR: White

DESIGNATION: SAUVIGNON IGT VENETO

SENSATIONS: This is a light straw yellow colored wine with slightly golden glints. Its fragrance is delicately aromatic and reminiscent of yellow pepper, exotic fruit and nutmeg. The flavor is sapid, elegant and velvety.

CULTIVATION: The vines are grown using the spurred cordon system, with a growing density of 3,500 plants per hectare.

WINEMAKING PROCESS: The must is left in contact with the marc for 12 hours at a temperature of 10°C, and is then separated from the solid segment. After soft pressing, it is fermented in steel tanks at 16 °C. It is kept in its noble lees for about 3 months and is bottled in March.

AVERAGE YIELD: 120 q/HA

DEGREE: 12,5%

PAIRINGS: The wine pairs successfully with seafood appetizers and main courses and white fish with light sauces. It is also excellent for snacks.

SERVING TEMPERATURE: 10-12°C

CONTENT: 0,75 LT



10-12 °C



dal 1950, vini per passione

RIGONI
VITTORINO

