



Sauvignon IGP

Straw-yellow color with golden cast, persistent and typical smell that reminds of fig leaves the flavor is soft, full-bodied, and persistent.



Sauvignon dell'Emilia IGP



Sauvignon



190 - 200 q.li per hectare



Hills and plains near Bologna



1 - 2 years



8 - 9° C



The freshly harvested grapes are transferred to the vinification process, and they proceed to the cryomaceration overnight, with their skin. Then, they are pressed to obtain the free-run must, which sits in large steel tubs at a controlled temperature of 15/18° C. This allows the preservation of the smells and typical characteristics of the product. Then, the fermented wine is separated from the sediment, filtered, and controlled by expert enotechnicians until it's ready to be bottled.



Straw-yellow color with golden cast, persistent and typical smell that reminds of fig leaves; the flavor is soft, full-bodied, and persistent.



This wine pairs well with white meat and fish, well-seasoned courses, eggs and asparagus.



0,75 liters

DALFUME
NOBILVINI