


## Sauvignon Collio DOC



 **Tasting Notes**  
Aromatic Bouquet  
reminiscent of elderberry  
and sage flower, tomato  
leaf, pepper, intense and  
fine. Taste wide, firm and  
mineral, fresh, lively,  
harmonious

<b>Floral</b>	★★★★★	<b>Spicy</b>	★★★★★
<b>Fruity</b>	★★★★★	<b>Balsamic</b>	★★★★★

 **Recommended with**  
Accompanies fresh  
fish dishes,  
crunchy appetizers,  
soups with  
asparagus,  
cheeses and is  
great as an aperitif



 **Service Temperature**  
12°C


Rating: Not Rated Yet  
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Manufacturer [Draga](#)

Description  **Origin**  
San Floriano del Collio

 **Grapes**  
100% Sauvignon

 **Alcohol**  
12% vol 

 **Vinification**  
The grapes are picked manually, then gently stripped and pressed, cooled to 8 to 10 degrees and macerated in contact with skins for 24 hours. Soft pressing is done and finally refinement in the bottle

**Fining**  
Half shape = 6 months Full  
shape = 1 year

 steel    wood    bottle