



SÉRIS
SAUVIGNON I.G.T. VENEZIA GIULIA

WINE CHARACTERISTICS

From the best hand-picked Sauvignon grapes of this vintage comes Sérís, an ethereal white wine of great aromatic intensity. A kaleidoscope of aromas: cherry blossom and citrus fruits, tropical hints and balsamic notes hover over an enveloping structure of imposing elegance in a long taste experience.

RECOMMENDED WITH

Excellent with the traditional Sauvignon pairings: egg and asparagus dishes, but also with important baked or smoked fish.

SERVING TEMPERATURE

10-12 °C; 50-52 °F.

AWARDS

Falstaff, 91 pt.
James Suckling, 91 pt.
Vini d'Italia del Gambero Rosso,
2 Glasses

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GRAPES	Pure Sauvignon grapes, R3 clone.
GROWING SYSTEM	Guyot.
HARVEST	Second fortnight of September
VINIFICATION	The must extracted from the pulp, by soft squeezing, is separated from the skins before fermentation begins. The fermentation is done under controlled temperature to favour the extraction of colours, of taste and the growth and the preservation of the original aromas of the grapes.
FINING	In bottle