

Furiel

SAUVIGNON BLANC

Sauvignon Bianco, a growing wine, a challenge with the territory and with our first steps on winemaking techniques. We drink it immediately recognizing the grape varietal, and also the sapid and mineral essence that is the expression of these beautiful mountains. It leaves you fulfilled and satisfied.

The name Sauvignon in French means “wild plant” and the ampelographic characteristics of the vine are like those of some Lambrusco, for this reason some ampelographers have hypothesized that its area of origin may be Northern Italy. The bunch of Sauvignon is medium-small, cylindrical, winged, compact. The grape is medium, spherical, sometimes oval due to the compression between the berries, with a thick and hard green skin often dotted. The pulp is sweet and slightly aromatic. Sometimes red berry mutants are encountered. Bud break is medium-late, flowering and veraison are medium. It prefers environments with cool and temperate climates, where it produces a greater concentration of pyrazines that gives characteristic aroma of elderberry and tomato leaf. It can withstand a slight aging in the bottle. These characteristics are enhanced in a favourable environment such as at Borgo dei Posseri.

Features

Grapes	Sauvignon Blanc
Country	Italy
Region	Trentino-Alto Adige
Surface	4Ha - 7000 plants / Ha
Planting density	2.00 x 0.7
Altitude	550 m / ASL - south, south-west exposure
Training system	Guyot
Planting year	2001
Yield per hectare	7000 kilos
Harvest	End of September, by hand after careful selection
Vinification	Soft pressing with destemming, followed by fermentation of the white must at a controlled temperature
Aging	In steel vats for 7 months and further refining in the bottle
Alcohol Percentage by Vol	13%
Organoleptic examination	Straw yellow, intense and persistent aroma with notes of elderflower. Full, savoury, and persistent flavour
Serving temperature	10–12 C

Recommended food pairings for this wine

Great aperitif, it goes well with Trentino-style “strangolapreti”. Dishes based on seafood, shellfish, white fish, such as prawn cocktail, trout or sea bass, but also our local delicacy “vitello tonnato”, slightly seasoned Grana Padano, Knodel.

