

CAMP D'PIETRU
VINO SAUVIGNON



Vine variety: Sauvignon.

Altitude: 320 ms a.s.l.

Exposure: North-West.

Vines/ha: 4500.

Vine training method: Guyot.

Soil: marly, clay and tuffaceous.

Wine Making: the grapes are destalked and softly pressed with a short skin maceration in stainless steel tanks. Controlled temperature at 10°C.

Ageing: 4 months in stainless steel tanks lying on fine lees and frequent careful batonnages. Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: straw yellow with green reflections.

Aroma: intense and aromatic with notes of sage and hive.

Flavor: complex, perfectly balanced, smooth with a long sapid end.

Pairing: with fish-based starters, fish chowders, white meat and semi-hard cheese.

Serving temperature: 12°C.

