



## 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.



750 ml



### NOTE

---

---

---

---

---

---

---

---

---

---