Volpe Pasini

Linea: Zuc di Volpe

SAUVIGNON 2019

DOC Friuli Colli Orientali

The Sauvignon Zuc di Volpe, with its typical straw yellow color, it is a well-balanced wine in its aroma/structure ratio.
The first sensation found in this wine is the great harmony among the distinct “green” notes easily recognized by the nose that made this grape famous, and the perception in the mouth of aromas always fruity, but softer and more elegant.

Serving suggestions The Sauvignon involves and fascinates both drunk as an aperitif away from meals, but also with crustaceans and fish or even first courses containing tomatoes or bell peppers.
Serving temperature Best served at 10-12°C
Variety 100% Sauvignon
Production 13.300 bottles
Production Zone Togliano
Best Before 7/8 years
Fermentation In steel
Refining In bottle
pH 3,24
Total acid 6,65 g/l
Alcohol 12,50% Vol
Net dry extract 21,60 g/l
Unfermented sugar 1,7 g/l
Free SO2 38,0 mg/l
Total SO2 90,0 mg/l

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