



Volpe Pasini



Linea: **Zuc di Volpe**

SAUVIGNON 201 3

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 1 1, 10% Vol

Net dry extract 21,60 g/l

Unfermented sugar 1,7 g/l

Free SO2 38,0 mg/l

Total SO2 3,0 mg/l

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