



SAUVIGNON

POZZO



VARIETY: Sauvignon Blanc.

VINEYARDS: Espalier's training system vineyard on the upper hills of Alpone

HARVEST: End of September and beginning of October.

VINIFICATION: The grapes are pressed gently and the must is cold settled.

AGEING: The wine is fermented for at least six months in two – three year old barrels.

APPEARANCE: Straw yellow with green hues.

NOSE: Delicate and intense, hints of spices and cinnamon with a clear hint of vanilla.

PALATE: Full-bodied, length, with a spicy flavour blending with the smokiness of the wood.

ALCOHOL CONTENT: 12% vol.

FOOD MATCHING: This wine goes well with strong tasting first courses, elaborate risotto, asparagus with hard boiled eggs, fried snails, mature and pungent cheeses.

SERVE: It is recommended to serve at a temperature of 10-12°C.



Cantina di Monteforte

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