

## SAUVIGNON

VENETO



<b>Producer</b>	Az. Ag. Ongaresca
<b>Production area</b>	Costabissara - Vicenza
<b>Exposure</b>	Hilly south-eastern exposure
<b>Altitude</b>	180-210 mamsl
<b>Soil type</b>	Limestone, clayey
<b>Training system</b>	Spurred cordon
<b>Varietal</b>	100 % Sauvignon
<b>Vinification</b>	9 months in stainless steel tanks
<b>Harvest</b>	Manual in 15Kg crates
<b>Density</b>	3800/ha approx
<b>Alcohol</b>	13,20 % Vol.
<b>Characteristics</b>	Straw yellow in colour, with the faintest of green. The fragrance is aromatic with notes of lychee, grapefruit and passion fruit. The lingering flavour has an acidic note that adds freshness, and echoes the varietal overtones in its bouquet. The finish is complex and persistent.
<b>Pairing</b>	Excellent as an aperitif, the perfect partner for asparagus, all fish-and vegetable-based hors d'oeuvres, soup, rice and fish dishes.
<b>Serve</b>	at 8°C - 10°C

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