SAUVIGNON SAMBUCO

IGP Vigneti delle Dolomiti

Type Still white wine.

Grape variety Sauvignon.

Production area Roverè della Luna.

Soil composition Porphyritic soils.

Winemaking Gentle pressing, cold settling of the must, cold static clarification, and fermentation at a controlled temperature of 16°C, followed by extended ageing on the lees, exclusively in stainless steel tanks.

Bouquet The wine opens with inviting notes of melon and elderflower, accompanied by an enveloping floral bouquet enriched by a delicate hint of white pepper. Subtle aromas of yellow apple and a fine herbal nuance also emerge, recalling the classic varietal characteristics of Sauvignon Blanc.

Palate This wine provides a pleasant and well-balanced tasting experience, with an intriguing interplay of aromas and flavours that captivate the senses.

Serving temperature 10 - 12° C.



www.csrovere1919.it