

# SAUVIGNON BLANC AROUND THE WORLD



Falernia Sauvignon Blanc

## CHILE

In Chile, the cool-climate coastal regions tend to produce the best Sauvignon Blanc vines. Massive day to nighttime temperature swings produce wines with bright acidity and intense aromatics. Sauvignon Blanc from this region tends to have fresh herbal notes that contrast nicely with bright citrus notes of lime and grapefruit.



Bortoluzzi Sauvignon Blanc

## NORTHERN ITALY

The key to Friuli, Italy's Sauvignon Blancs is their consistent quality. Weather variations in this region can strongly impact the profile of the grape. Sauvignon Blancs from Northern Italy tend to inherit the herbal notes of a cool climate and the rich stone-fruit notes of a warmer climate.



Seven Terraces Sauvignon Blanc

## NEW ZEALAND

Sauvignon Blanc accounts for more than 75% of the New Zealand's wine production. New Zealand leads the New World in regard to Sauvignon Blanc grape growing, with Marlborough being the most well-known subregion. Sauvignon Blancs from New Zealand tend to be pungent with zesty green pepper and gooseberry flavors.

FALERNIA  
SAUVIGNON BLANC

BORTOLUZZI  
SAUVIGNON BLANC

SEVEN TERRACES  
SAUVIGNON BLANC

Grapes	100% Sauvignon	100% Sauvignon	100% Sauvignon
Vineyard Location	Elqui Valley, Chile	Friuli, Italy	Marlborough, New Zealand
Subzone	From the Titon and Huanta vineyards	From vineyards located close to Gradisca d'Isonzo	From four adjoining blocks in the Rapara District of Marlborough's Central Valley
Soil Type	Sandy, gravelly terrain	Gravelly, red terrain that is rich in minerals and microelements	Stoney terrain & free draining silts
Exposure	North	Northeast	North/South/East/West
Altitude	Titon   1,150 feet Huanta   6,790 feet	80-100 feet	Sea Level
Year of Planting	2002	2002-2007	1978 & 2015
Vinification	The grapes undergo cold maceration for 12 hours before soft pressing. The juice is clarified, then fermented in stainless steel tanks (95%) and in French oak barrels (5%)	The grapes undergo cryomaceration before soft pressing. The must is cold decanted and ferments in stainless steel	Each harvested batch is fermented using different yeast strains. Fermentation takes place in stainless steel
Aging	The wine ages on the fine lees for six months with battonage before blending	The wine ages sur lee for several months before bottling	After vinification the batches are blended and bottled
Tasting Notes	Brilliant yellow color. The nose is intensely reminiscent of figs, elderflowers, grapefruits, and sage. Good character, acidity, and long crisp finish on the palate - a very opulent wine.	Light straw yellow. The bouquet has notes of bell pepper, peach and sage leaves endowing it with distinct elegance. Full on the palate, fresh and very appealing, with complex varietal flavors.	Bright yellow with green reflections the wine shows vibrant fruit aromas of ripe gooseberries, citrus fruits, red pepper, and passion fruit. The intense flavors are balanced by the firm finish.
Alcohol	13.50%	12.50%	13.00%
Acidity	6.0 g/l	5.5 g/l	7.4 g/l
Sugar	3.0 g/l	0.3 g/l	2.7 g/l
Cellaring	Up to 2 years	Up to 6 years	Up to 2 years

