



# BORTOLUZZI



## Sauvignon Venezia Giulia IGT 2019

<b>Grapes:</b>	100% Sauvignon
<b>Region:</b>	Friuli-Venezia Giulia
<b>Vineyards:</b>	From vineyards located close to Gradisca d'Isonzo
<b>Exposure:</b>	Northeast
<b>Altitude:</b>	25-30 meters (80-100 feet) above sea level
<b>Soil:</b>	Calcareous, gravelly soil, rich in minerals and micro-elements.
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	10-15 years old
<b>Time of Harvest:</b>	Mid-September
<b>Vine Density:</b>	1,820 vines per acre
<b>Vine Yield:</b>	3.24 tons per acre
<b>Total Production:</b>	15,000 bottles
<b>Vinification Process:</b>	The grapes are harvested exclusively by hand, and undergo cryomaceration at 8°C (46.4°F) for about 24 to 36 hours, to enhance varietal characteristics. They are then soft-pressed. The resulting must is cold-decanted and fermented at a controlled temperature of 17°C (62.6°F), in stainless steel tanks.
<b>Aging Process:</b>	The wine ages nine months in stainless steel
<b>Alcohol Content:</b>	12.50%
<b>Dry Extract:</b>	20 g/l
<b>Total Acidity:</b>	6.5 g/l
<b>Residual Sugar:</b>	3 g/l
<b>pH:</b>	3.3
<b>Tasting Notes:</b>	Light straw yellow with verdant hues. The bouquet charms with notes of bell pepper, peach, and sage leaf endowing it with distinct elegance. Full on the palate, fresh, very appealing, with complex varietal flavors.
<b>Winemaker:</b>	Giovanni Bortoluzzi
<b>Cellaring:</b>	Up to 6 years
<b>Bottled:</b>	April
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Flavorful first courses such as risotto with asparagus and aromatic herbs; excellent with spicy Asian cuisine.