

RETROTERRA



SAUVIGNON

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Sauvignon 85% at least and others varieties allowed.

VINE TRAINING SYSTEM

Double guyot espalier.

SOIL

Medium-textured, loamy and flat soil.

WINEMAKING AND MATURATION

Harvest of the grapes at optimal ripeness, soft pressing and static decantation, processing at controlled temperatures, cold and in reduced environment. Fermentation at low temperatures, refinement in stainless steel and maturation on the yeast.

SENSORY ANALYSIS

Bright pale yellow/greenish, very intense on the nose with sensations of oriental and tropical fruit, then white melon, pear, and white flower. Fruity mouth, fresh and sapid, ready to drink, with a long fruity and mineral persistence.

ALCOHOL

12,5%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Great aperitif with finger food, seafood starter, rice salads, risotti, chicken thai salad, shellfish.