

CRASTIN

SAUVIGNON



Vineyard and winemaking::

the grapes come from two distinct vineyards located on the Ruttars hill (DOC COLLIO area) on marly and clayey soil, particularly suitable for the cultivation of the vine, also thanks to the constant ventilation that touches the site.

The vineyards are Guyot-grown with a density of 4,000 vines per hectare. The altitude of the site allows this vine to maintain a good mineral structure which is fundamental for the future wine.

The harvest takes place strictly by hand, in boxes, to immediately transfer the grapes to the cellar and proceed with the vinification:

- Pressing and soft crushing precede the decanting of the must which is then sent to fermentation at a controlled temperature to safeguard the aromatic range.

Bottling:

takes place in May followed by a further rest period for two months in the cellar.

Alcohol content:

12.5 - 13.5 % Vol.

Total acidity:

5.5 - 6.5 g/l

Serving temperature:

10 - 12°C

Tasting notes:

A straw yellow color with greenish hues. An intense and persistent aroma and flavor without encroaching on heaviness. Reminiscent of elderberry flowers, sage and the bell pepper. It goes well with strong flavored first courses, and grilled fish.