



il Poggiarello

SAUVIGNON EMILIA I.G.T. PERTICATO IL QUADRI



Grape variety:
Sauvignon 100%

Structure of the ground:
Sub-alkaline ground, lightly calcareous.

Exposure:
South-east.

Trees disposal:
4000 trees/ha

Pruning:
Cordon spurred (1mt.height).

Production:
60 Q.li/Ha

Winemaking:
Pellicular cryomaceration for 48 hours. Fermentation is made with selected yeasts at a temperature of 16-18° C. At the end of the fermentation wine completes its maturation in stainless steel-tank. In the end light clarification and final filtration.

Taste and flavour:
Straw yellow wine with lime green notes with a consistent and fruity taste. The fragrance is persistent and consistent with elderberry and beeswax notes.

Gastronomic suggestions:
Appetizers, tasty pasta dishes, and fish dishes.

Serving temperature:
10°C

Alcoholic strenght:
13,5% vol

Kind of bottle:
Burgundy bottle 0,75lt.