TÈRIO LE UVE

SAUVIGNON BLANC
IGT VENETO 2017

INFORMATIONS

AREA OF PRODUCTION
From estate Vineyards around the river Piave.

TYPOLOGY
Young and fresh.

GRAPE VARIETY
Sauvignon 100%.

HARVEST NOTE
Second and third week of September.

WINE TREATMENT
In a controlled atmosphere, using CO2 already in the field. Soft pressing and juice selection. Fermentation in stainless steel under controlled temperature.

TASTING NOTES

COLOR
It has a pale straw yellow color with greenish reflections.

FLAVOUR
The smell of tropical notes is accompanied by the typical flavor of yellow bell pepper and broom.

TASTE
The taste is harmonious, fresh, ending with good aromatic persistence.

SERVICE TEMPERATURE
Serve at 6-8°C.

FOOD PAIRING
To be enjoyed with fish starters, dishes with mushrooms or grilled fish, many of them favorite with asparagus dishes.