

ARJEL

FAMOSO SAUVIGNON BLANC



AWARDS



BRONZE
89/100 POINTS
INTERNATIONAL
WINE CHALLENGE 2024

Grape Variety: Famoso, Sauvignon Blanc.

Analytical Data: : aromatic dry white wine.

Alcohol Volume: 13% vol.

Production Area: Dozza Imolese hills.

Soil: medium mix, limestone and clay.

Altitude: 100/120 mt s.l.m.

Max. Grape Production/ha.: 13 ton./ha.

Crushing: the bunches are picked only by hand towards the beginning of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: straw yellow with greenish hues.

Bouquet: floral bouquet full of white spring flowers with notes of Litchi, citrus, white peaches and green apple.

Taste: it is sapid and persistent with a long fresh ending and good acidity.

Our sommelier suggests: its well balanced and elegant sapidity and acidity make it easier to drink with shellfish, smoked cutes and blue-veined cheeses.

Serve at: 6-8 °C.