

ARJEL

FAMOSO-SAUVIGNON BLANC



AWARDS



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: rthe 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.

Origin: Product of Italy Contains Sulfites