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**FANTIN NODĀR**

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*Friuli Colli Orientali*

## SAUVIGNON

Friuli Colli Orientali DOC

### **Grape varieties**

Sauvignon Blanc 100%

### **Production technique**

Wine produced with Sauvignon Blanc grapes selected in the Friuli Colli Orientali area, in the municipality of Premariacco, in the province of Udine; cultivated with simple guyot. Fermented in stainless steel at a temperature of 18°-19°C for about 15-20 days. It ages in stainless steel tanks with frequent batonnage and then in the bottle for 3 months.

### **Organoleptic characteristics**

Elegantly varietal with hints of peppers, nettle and tomato leaf, supported by notes of fresh aromatic herbs.

### **Winemaker's recommendation**

Masterfully accompanies all the fish.  
Serve at a temperature of 10/12°C.

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**Rocca delle Macie**

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