

CASTELLO SANTANNA



SAUVIGNON

FRIULI COLLI ORIENTALI D.O.C.



VARIETAL COMPOSITION 100% Sauvignon

PRODUCTION AREA Spessa (Colli Megaluzzi),
Cividale of the Friuli

SOIL TYPE AND DISPOSITION Eocene Marls
(Flysch of Cormons) on hill slopes

EXTENSION OF THE VINEYARD 0.8 hectares

ALTITUDE/EXPOSITION 140/150 m a.s.l., east/south-east

VINEYARD ESTABLISHMENT 1989-1991-2005

VINE DENSITY 5000-6250 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (6-8 buds)

YIELD PER PLANT approximately 1 kg

GRAPE HARVEST first week of September

WINEMAKING destemmed and crushed the grapes then undergo soft pressing. The first-press juice is cooled for 24 hours, racked to remove the lees and the must is then inoculated with selected yeasts and allowed to ferment at a controlled temperature.

AGEING the wine ages on fine lees for a period of 9 months and then in the bottle for further 3 months.