



**BORGOMAGREDO**

*Anticipare il Domani*

## SAUVIGNON

*Friuli Grave DOC*

The vines that give rise to Borgo Magredo's Sauvignon are an average of 15 years old and they dig their roots into Grave del Friuli's pebbly terrain. Grown according to the Guyot method, their yield per hectare is made to be less than 70 tons so to maintain the fruit's optimal intensity.

Harvested in the first week of September during the first light of the morning, the grapes are immediately de-stemmed and undergo cyro-maceration in presses lacking oxygen. In this way, the grapes' perfumes remain intact. Fermentation occurs at controlled temperatures in steel vats, where the wine is later refined for at least 4 months.

This pale yellow wine is crystalline with greenish reflections. Its intense aromatic charge and freshness emerge from its well-defined bouquet, enhanced by delicate hints of elderberry, nettle and black currants. It boasts a delicate body, characterized by a pleasant **acidic sensation that's fine and harmonious**. It's also highly appreciated by the palate for its good persistence.

