



COLLI PIACENTINI D.O.C. SAUVIGNON

This wine simultaneously expresses some of the particular characteristics of the Sauvignon vine variety and the typical character of our territory: a Sauvignon with an aroma of elderberry, tomato leaves and peaches, with hints of citrus and a mineral undertone, less spiced and green and more composed and complex in respect to the typical Friuli-Altoatesine notes, with a rich structure and balanced taste, and significant persistent aftertaste. A Sauvignon that is complex, expressive and personal.

The Grapes 100% Sauvignon.

The Vineyards vine varieties Morello, Sorriso and Cà di Terra;
altitude 180-210 meters above sea level;
clay, silt-like soil (ancient red earth), not very fertile;
years of planting 1981 35%, 1983 60%, 1992 5%;
Casara growing system 50%, GDC 35%;
Spurred Cordon 15%;
plants per hectare 2,200 50%, 4,500 35%, 3,300 10%, 5.000 5%.

Winemaking harvest period in late August - early September;
soft pressing of whole grapes;
fermentation temperature 14-15°C;
7 months on the fine lees with batonages;
bottling in May.

Other news first year of production 1988;
average production 10,000 bottles;
can be consumed immediately or within 10-12 years.

The Sauvignon at the table with appetizers (hearty), first and second courses with vegetables and fish, the warmer vintages with light white meats together with vegetables.



CAMPAIGN FINANCED ACCORDING TO EC REG. N. 1234/07

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