



“OMBRASENZAOMBRA” COLLI PIACENTINI D.O.C. SAUVIGNON

It is at the same time an expression of certain characteristics peculiar to the Sauvignon vine and the typical ca-raters of our territory: a Sauvignon with an aroma of elderflower, tomato leaf and peach, with citrus and vegetable nuances and a mineral background, less pronounced and green and more composed and complex than the well-known Friulian-Hotel Tyrolean types, and with a rich structure and balance on the palate, with a notable final persistence. A Sauvignon, in short, complex, expressive and personal.

Grapes 100% Sauvignon.

The Vineyards Morello, Sorriso and Cà di Terra vineyards;
altitude 180-210 metres above sea level;
clayey-loamy soil (ancient red soil), not very fertile;
planting years 1981 35%, 1983 60%, 1992 5%;
training system Casarsa 50%, GDC 35%,
spurred cordon 15%;
plants per hectare 2,200 50%, 4,500 35%, 3,300 10%,
5.000 5%.

Vinification harvest time early September
soft pressing of whole bunches;
fermentation temperature 15-16°C;
5 months on fine lees with batonages;
bottling in March.

Other news first year of production 1988;
average production 15,000 bottles;
can be drunk immediately or within 15-16 years.

Sauvignon at the table with (rather hearty) hors d'oeuvres, first and second courses with vegetables and fish, in warmer years also with light white meats, especially with vegetables.

