RONCHI DI MANZANO

Sauvignon 2025

Friuli Colli Orientali – DOC

Although it is an international grape variety, Sauvignon took root in the area as early as the end of the 19th century and found ideal conditions in the soil and climate.

Made from Sauvignon grapes trained using the Guyot system, it grows on ponca, the characteristic soil of Friuli Colli Orientali composed of marl and sandstone of Eocene origin. The average age of the vineyards is 40 years, with the first plantings dating back to the 1970s.

Once the harvest is complete, the grapes undergo cryo-maceration overnight at a temperature close to 0°C. Fermentation and ageing take place in stainless steel. After bottling, the wine ages for about two months before release.

Tasting Notes:

Deep straw yellow in colour. On the nose it is intense, broad, refined, aromatic, floral, fruity and mineral, recalling the aromas of aromatic herbs and refreshing yellow grapefruit.

On the palate it is dry, fresh, persistent, balanced and savoury on the finish.

Serve at 10–12°C. It pairs well with fish dishes, especially shellfish, and is also an interesting match with vegetable-based risottos.
Posso anche impaginarli in stile brochure o uniformare il tono in un inglese più commerciale.

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