



LA
QUERCIOLANA

Camporso

• **IL SAUVIGNON** •



Name: Sauvignon dell'Umbria IGP

Area: Vineyards in Panicale (PG)

Grape blend: Sauvignon Blanc

Years of planting: 2014

Vintage: 2020

Type of soil: Loamy

Exposure: South-east

Altitude: 200 m AMSL

Average yield per hectare: 5000 kg of grapes

Harvest: Manual in small 18kg crates

Alcohol by Volume: 13.5°

Serving temperature: 12-14°C

Vinification: Full destemming, maceration on skins at a controlled temperature for 24 hours, fermentation in Hungarian oak 225-litre barriques, remaining on the fine lees with weekly resuspension for about six months

Ageing: In barriques for another 4 months

Sizes: 0.75lt and 1.5lt

Pairing: Semi-mature cheeses, pumpkin soup, raw seafood, fish carpaccio, apple pie.

Taste notes: It is bright yellow in colour. The bouquet is complex, fruity, floral and spicy at the same time, with notes of ripe mango, lychee, citrus fruit, white peach, boxwood and broom, and vanilla; delicate balsamic and spicy notes. On the palate it is rounded and soft, sustained by the right amount of acidity that make it fresh and sapid, full, long and persistent.

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