



RAMUSCELLO

PRODUTTORI DAL 1959

Venezia Giulia **Indicazione Geografica Tipica** **SAUVIGNON**

The aroma is intense with striking impact
on the nose and palate.

COLOUR

Pale straw yellow.

SCENT

Important, typical aroma, reminiscent of yellow flowers,
sage, mint and passion fruit.

FLAVOUR

Aromatic, delicate and dry.

SERVING SUGGESTIONS

Serve with spicy starters, soups and creams,
medium hard cheese and Parma ham.

VARIETY

Pure Sauvignon.

SOIL

Stony, typical of the Friuli Grave.

SERVICE

Ideally at a temperature of 10-12°C, preferably in a
wide-mouthed wine glass.

VINIFICATION

Short maceration on the skins, followed by separation of must
by soft pressing. Fermentation at a controlled temperature of
18°C to assist scent development and conservation.

ALCOHOL

12% vol.