



Conte d'Attimis-Maniago

SAUVIGNON 2007

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

100% Sauvignon grapes from Italian and French clones.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil North exposure.

Training system - yield per hectare

Sylvotz and doppio capovolto (double bending canes).
Area: 5.28 hectares. Average production: 6,800 kg/Ha, 5,000 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, second half of September. White wine vinification method, slight pressing of the grapes. Controlled temperature fermentation (at 17°C) to encourage development and preservation of the primary aromas.

Maturation and ageing

In steel tanks on the lees until bottling and afterwards in the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

Longevity

Over three years.

Sensory characteristics

Straw yellow colour. The intense and elegant bouquet offers a wide range of sensations, from white fleshed and citrus fruits to the typical bell peppers and tomato leaves with delicate hints of elderberry and vanilla, emerging after maturation. A fine and aromatic flavour, flavourful and velvety, the soft taste structure suggests great potential development. The persistent aftertaste features warm and pleasantly aromatic undertones.

Food and wine pairings

Excellent served as an aperitif, with light hors d'oeuvres and first courses. Superb accompaniment to "noble" seafood such as lobster, crayfish, salmon or salty fish. Ideal with creams and soups, white meats and delicate cheeses.

Service

Best when chilled (12°C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

Bottles produced

36,600 Bordeaux bottles, 750 ml.

Analytical parameters

Actual alcohol content by volume	% Vol.	13.00
Residual reduced sugars	g/l	1.90
Total acidity	g/l	6.0
Net dry extract	g/l	19.80

