

Gmajne Sauvignon blanc 2009



Area of production	Friuli Venezia Giulia, Doc Collio, vigneto Gmajne
Soil composition	Sandstone marl
Production	6100 Kg/Ha
Density system	4000-6000 plants/hectare (<i>Guyot & "Cappuccina"</i>)
Bunch	Small/medium size, cylindrical, thick bunch little winged; the berries are medium to large sized with a light yellow skin which is covered by a thick bloom's. The two medium-sized grape-pips are pear-shaped.
Vinification	The vinification start with a brief contact on the skin, about 8 hours at 5° C; gentle press and then the must is removed from the lees at low temperatures. The now-clarified must ferment in temperature controlled stainless steel tanks; yeast contact lengths 8 months; bottle ageing for, at least, 6 months.
Wine	Straw yellow with light greenish hues. The nose is complex, penetrating and fresh .White peach, sage and subtly notes of yellow pepper, pink grapefruit and licorice's brittle. The palate is full and crisp.
What we eat with it	Prosciutto crudo, small Mediterrean blue fish, BBQ langoustines, boiled eggs with green asparagus.
To be served	8-10° C
Alcohol	13,80% vol.
Acidity	5,70 g/l
Residual sugar	3,00 g/l



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