



# SOL LUI

Codice SOLLUI

*Sauvignon is a semi-aromatic grape variety; the grapes are vinified to enhance its powerful and harmonious profile. The result is a fresh, harmonious wine with a pleasant acidity offering unmistakable balance.*

*Its good structure on the palate features intense fruity sensations, a characteristic result of the long pre-fermentation maceration.*

**CLASSIFICATION:** Piedmont Sauvignon DOC.

**GRAPE VARIETY:** Sauvignon Blanc.

**VINIFICATION TECHNIQUE:** traditional white vinification with pre-fermentation cryo-maceration, alcohol fermentation in thermo-controlled steel tanks followed by a period of maturation in contact with the lees.

**AVAILABILITY:** January.

**TASTING TEMPERATURE:** 12 °C.

**COLOUR:** pale straw yellow with greenish reflections.

**BOUQUET:** plant-like notes of gooseberry, nettle and sage, floral hints of acacia flower and citrus fruits such as lime and grapefruit.

**TASTE:** fruity, soft with a delicate peach and citrus acidity. Lingered after-taste.

**FOOD PAIRINGS:** excellent as an aperitif, particularly with fish and vegetable dishes, fresh or slightly aged cheeses.

## OPTIONS AVAILABLE

Code	Description
SOLLUI06PIEM	Standard box with 6 750 ml bottles

