

GRILLOLE

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S A U V I G N O N

DOC FRIULI COLLI ORIENTALI

GRAPES: 100% Sauvignon

YEARS OF PLANTING: 1992 - 2003

VINEYARDS: grassed, not irrigated. Guyot cultivation

VINIFICATION: It is the combination of three vintages 7/10 days apart. The meticulous manual selection of the grapes follows de-stemming, soft pressing and cold stabilization at a temperature of 4/5 ° C for a duration of 5 days. Aging takes place in steel for about 7 months on the fine lees with frequent pumping over.

TASTING NOTES:

Pale straw yellow tending to golden. Intense nose but never cloying tomato leaf, pepper, sage, mo grass, nettle, box. There are hints of yellow and even tropical fruit. The taste is fresh and mineral and does not disappoint expectations.

PAIRING:

Ideal for all occasions, excellent with hot and cold fish appetizers even steamed, but also with cold cuts and salami. It is the only wine recognized for pairing with sushi and sashimi. It goes well with any first and second courses based on fish and shellfish even in wet, white meats like veal, chicken and rabbit. Try it with pasta with pesto, with vegetables and then creams, soups, velvety, and in general with all aromatic preparations, containing tomatoes, peppers. The most famous combination is certainly with asparagus declined in every form. In the Friuli cuisine it is ideal pairing with risotto with asparagus, gnocchi with ricotta and mint, eggs and asparagus, "sclopit" soup and omelettes with wild herbs.

**HISTORY:**

A vine of French origin, it participates in the mother country in the production of renowned and famous wines all over the world, such as Sancerre and Pouilly Fumé. It is an international grape variety, widespread in Australia, Austria, New Zealand and many other countries. In Friuli it has been popularized for hundreds of years, especially in the Colli Orientali del Friuli, Collio and Grave. I consider it my adoptive autochthonous ...

TO BETTER UNDERSTAND MY SAUVIGNON

Sauvignon Blanc is one of the most singular white grape varieties in the world, rich in suggestive aromas of intense olfactory and gustatory impact. Cultivated in cool areas such as Friuli, harvested slightly before full ripening and vinified in steel, it expresses at best its characteristic aromas which are those of clear plant and herbaceous nature, in particular of green pepper, tomato leaf, sage, mown grass, nettle, in addition to the mythical box (I refuse to call it cat pee). To these aromas are added those of elder and citrus. In doing so, a wine with a very strong olfactory impact is obtained, but it is often short, not very persistent in the mouth. If instead it is harvested when it is fully ripe, it:

typical vegetal and herbaceous aromas are attenuated, exalting instead those of fruit, in particular peach, but also tropical fruit, as well as floral aromas such as elderberry, broom, acacia and hawthorn.

For all these reasons for several years now, I decided to make for the Sauvignon three vintages spaced 1 week / 10 days the first from the last. In this way I get three vinification tanks with organoleptic and analytical hints very different from each other. In the first harvest we capture the characteristic plant scents and the acidity that sustains it. In the last two harvests we move on more fruity and floral aromas and we increase the structure that will serve to fully support even the first harvest.

A few months before the harvest, we mix the three tanks and bottle.

If you want to find out what we do with a small amount of the last vintage taken in purity go and read the card of the Sauvignon "IL" ...

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