

# SVGB SAUVIGNON



**Grape variety:** 100% Sauvignon Blanc  
**Altitude:** 650/700 meters above sea level  
**Exposure:** North-South  
**Vines per hectare:** 4,500  
**Pruning method:** spur cordon

## **Vinification and Ageing**

**Yield:** 35 tons per hectare  
**Harvest:** beginning of September  
**Harvesting method:** by hands, in boxes  
**Fermentation:** temperature-controlled fermentation at 18°C max, for approximately 20 days  
**Ageing:** in stainless steel vats until the end of April, followed by racking and bottling  
**Bottling:** the wine is released for sale 3 months after bottling

## **Tasting notes**

**Color:** greenish yellow with golden reflections  
**Aroma:** complex with hints of citrus and grapefruit. Balanced with slightly toasted notes  
**Palate:** full and mineral, good acidity

ANDREA FORMILLI FENDI

Azienda Agricola Le Corgne