

DON L CAMPOBOSCO SAUVIGNON BLANC



Grape variety: 100% Sauvignon Blanc
Altitude: 650/700 meters above sea level
Exposure: North-South
Vines per hectare: 5600
Pruning method: guyot

Vinification and Ageing

Yield: 30 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 3hl amphorae for up to 6 to 12 months depending on the vintage
Bottling: the wine is released for sale 6 months after bottling

Tasting notes

Color: green and yellow with golden reflections

Aroma: boxwood flours with hints of citrus. After slight oxidation, hints of lesser calamint, wild mint, sage and rosemary

Palate: pronounced acidity provides verticality and enhances the licorice finish

ANDREA FORMILLI FENDI

Azienda Agricola Le Corgne