PRADIO

ITALIAN FAMILY ESTATE

SOBAJA

Sauvignon Friuli DOC

Our Sobaja Sauvignon comes from a unique winegrowing area in Friuli, protected by the Carnic Alps and the Adriatic Sea. Until the start of fermentation, the grapes (harvested in the smallest hours of the night) are protected from oxidation at all stages by accurate temperature control. Fermentation at a controlled temperature and the lengthy period on the lees allow for the enhancement of the specific characteristics of the varietals and the terroir.

Denomination:	Sauvignon Friuli DOC
Alcohol:	13% by vol.
Serving temperature:	10°C
Color:	Straw-yellow hue with light greenish highlights
Bouquet:	Intense bouquet, clean scents of tomato leaf, light scent of herbs fading to sweeter sensations ripe fruits.
Taste:	Slightly citrusy, fresh and with mineral sensations
Serving suggestion:	Cooked and raw fish appetisers, fresh and goat's milk cheeses

Bottle 0,75l: net weight kg 0.750 - gross weight kg 1,434
Case: 6 btls - gross weight kg 8.604 dimensions cm. 29.50x19.80x31.10h
Pallet: gross weight kg 707.62 dimensions cm 120x80x170.50h
Packaging details: 5 layers - 16 cases per layer 80 cases per pallet - 480 btls per pallet
Bottle ean code: 8008900001396

SQNPI QUALITÀ SOSTENIBILE
SISTEMA DI QUALITÀ NAZIONALE PRODUZIONE INTEGRATA

The Vegan Society Vegan

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