



CASALI
MANIAGO

SINCE 15TH FEBRUARY 1585

Sauvignon Blanc

Friuli Colli Orientali

denominazione di origine controllata

Grapes

Sauvignon.

Vineyard

The fields of the Estate, in the municipality of Buttrio (Udine).
The soil is predominantly marly-clayey.

Vinification

Immediate separation of the must from the grape skin with soft pressing. Controlled temperature fermentation (18°C) to help developing and preserving the aromas typical of this vine variety.

Ageing

In stainless steel tanks. The wine remains "sur lies" until bottling. The ageing period continues in bottle, stored in our underground cellar.

Appearance

Bright straw yellow colour.

Nose

Lightly aromatic scent reminding of citrus fruit, pepper and tomato leaves.

Palate

Full-bodies and light to the palate, with a nicely mineral, persistent aftertaste.

Food pairing

Light starters, delicate first courses, but also tasty pasta and risotto dishes (with asparagus, etc.). Excellent with fish in general.

Longevity

Ready straight away, reaches maximum expression of the vine in the first year and can easily exceed four years in bottle.

Service

This wine is best served chilled (12°C).

