

# Sauvignon – Casali Roncali

**CLASSIFICATION:**

D.O.C.

**PRODUCTION AREA:**

Friuli Colli Orientali

**PRODUCER/BOTTLER:**

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

**MADE IN ITALY**

**GRAPE TYPE:**

Sauvignon

**BUNCH:**

Medium - sized, compact, or loose-packed in the R3 clone

**GERMINATION:**

April

**FLORESCENCE:**

First half of June

**RIPENING:**

Second half of September

**VINIFICATION/FERMENTATION:**

Without the skins with a few hours' maceration, soft pressing, temperature-controlled fermentation and lees contact for 5 months

**STYLE:**

Dry

**DESCRIPTION:**

Extremely elegant with aromas of sage, tomato leaf and citronella, firm and faintly bitterish on the palate

**GASTRONOMIC PAIRING:**

Excellent as an aperitif, it is a good accompaniment for difficult to match starters, such as baccalà mantecato (creamed salt cod), fish-based dishes, eggs and country greens

**SERVING TEMPERATURE:**

12° C

**CONTENT:**

Bottle 0,75 lt.

**AGEING:**

2 - 4 years

**TECHNICAL ANALYSIS:**

Alcohol: 12,50 %vol

Contains sulphites



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