

LA CASTELLADA

Sauvignon 2008

Product:	Sauvignon
Vintage:	2008
Appellation:	Collio DOC
Country:	Italy
Region:	Friuli-Venezia Giulia
Commune:	Gorizia, Oslavia
Variety:	100% Sauvignon
Average of Vineyards:	25-45 yrs
Soil Type:	Predominantly clay and marn
Elevation:	180 meters above sea level
Exposition:	Northeast and southwest
Harvest Date:	31st August
Average Yield:	4,5 tons per hectare
Harvest style:	manual
Fermentation Method:	The distemmed grapes were macerated in Slavonian oak fermentators with indigenous easts 4 days long. Than the fermentation of must continued in barriques.
Duration and Aging Method:	11 months in barrique, refined in stainless steel vats
Bottling:	without filtration
Alcohol Content:	14.5 %
To be served:	14°C



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