

 MOSOLE

SAUVIGNON

2024



We chose the best clones with the belief that knowledge of this variety gives us the opportunity to make an aromatic wine par excellence. With its delicate fruity aromas, Sauvignon is fantastic when paired with dishes such as asparagus prepared in all its forms, and excels with fish and shellfish.

Varietal: Sauvignon Blanc 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: Venezia

Growing system: Guyot with 6.000 vines per ha.

Age of Vines: 11 years

Time of Harvest: between the last 10 days of August and the first 10 days of September

Vinification: soft pressing 100%, cold static clarification

Fermentation: with selected yeasts and temperature control between 16 and 18 °C

Maturation: on the lees for six months in stainless steel tanks

Evolution: depends on the year, typically the ideal maturity occurs in the 1st - 2nd year

Alcohol by Volume: 13,5%

Acidity: 5,6 g/l

Residual Sugar: 1,8 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: ballon

Characteristics: white wine with a straw yellow colour and greenish reflexes. It has traces of vegetables, tomato leaves and a broad, rich soft taste with traces of exotic fruits.