

**ROSA
MASSOLINO
SRL**

SAUVIGNON

VINEYARDS:

Grapes: 100% Sauvignon Blanc

- Exposure: Southeast
- Altitude: 400–450 m
- Soil type: Clay and limestone
- Planting density: Approximately 4,500 vines/ha
- Training system: Guyot
- Harvest period: Early September
- Harvesting method: Hand-picked

VINIFICATION:

Hand-harvested and selected grapes, overnight cryomaceration, gentle pressing of whole grapes, static settling of musts at 10-12°C. After alcoholic fermentation at a controlled temperature, it remains in contact with the fermenting yeasts for an extended period in a stainless steel tank.

- Malolactic fermentation: No
- Alcohol content: 11.5-12%.

TASTING NOTES:

- Color: Straw yellow with greenish highlights
- Aroma: The aroma expresses the personality of the region of origin, with intense vegetal notes reminiscent of tomato leaves.
- Taste: Balanced with a touch of bitter almond and a lingering finish of freshness and flavor.
- Serving Temperature: 8°C
- Food Pairings: Perfect with fish appetizers, spring omelets, asparagus risotto, and white meats.

