



SAUVIGNON-D.O.C.

ITALIAN FINE WHITE WINE

Today, Sauvignon Blanc grapes are known worldwide as the symbol of the Friuli Venezia Giulia region. This is thanks to the clone R3, which is the best in Italy derived from the historic French vines. The Gigante Estate started to grow its own Sauvignon vines during the 1960s, and not only are the same vines still used today, over 40 years later, but their perfect quality has always been unquestionable.

Over the past decades, the Sauvignon Blanc made from the estate owner Adriano Gigante, has been recognized around the world and served in best fine dining restaurants. By applying modern winemaking techniques, and respecting biodynamic growth, Gigante had been able to maintain the natural bouquet and flavour of the Sauvignon Blanc grapes.





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Classification: D.O.C. Friuli Colli Orientali

Vineyard: Gigante

Production Area: Corno di Rosazzo – Friuli V.G. Region - Italy

Grapes: Sauvignon

Yield: 65 Q/Ha

Vinification: A modern and meticulously made Sauvignon Blanc, Gigante's 2015 vintage is crisp and ready to drink. After hand harvesting meticulously selected bunches in the vineyard, the grapes undergo a soft destemming and pressing process. The cryomaceration and the alcoholic fermentation occurs at a controlled temperature of 15°C for 22 days. The maturation takes place in stainless steel tanks for eight months, and then in the bottle for an additional 4 months. The cryomaceration combined with the alcoholic fermentation is a complicated winemaking process, but it's also provides the best results.

Sugar: 1.0 g/L

Alcohol: 13.5% Vol

Dry Extract: 19.2 g/L

Colour: Golden yellow with nuances of green. In the glass is consistent and crystal clear.

Bouquet: A very intense and ample bouquet, with hints of white ripe flowers, sage, tomato leaf and elderberry.

Flavour: A dry and warm sensation that is perfectly balanced by its freshness and minerality. The tasting reveals a creamy sensation that envelops the whole mouth, with an intense lingering. The aftertaste reveals the harmonicity of an excellent wine.

Serving Suggestion: Best paired with vegetarian main courses, cooked vegetables, soups pasta, and eggs

Serving Temperature: 10-12°C

Aging: 10 years.

Result: The best Sauvignon Blanc in the world! It is well appreciated for its flavour and its bouquet, and it's also easily paired with a lot of international courses and first courses. In the Friuli region it is often savoured as meditation wine.