

SCHIOPETTO

SAUVIGNON



Delicate aromas of hibiscus and lemon peel on the nose laced with notes of almond. Warm and complex on the palate with flavors of mint and green papaya woven together by its clean mineral structure.

Color: White

Grapes: 100% Sauvignon Blanc

Soil: Eocene marl

Training System: Guyot and spur Cordon

Yield per Ha: 50 Hl/Ha

Fermentation: in stainless steel for 10-12 days

Aging: 8 months on the lees in stainless steel with at least 5 months in bottle

Represented by Soilair Selection

[Seventy.com/Sauvignon](https://seventy.com/Sauvignon)