

ESPRIT DU VIN

'An occasion for every wine'

Traluce – Shines Through Umbria IGT Sauvignon



Winemaker's Notes

Harvest takes place in late August in the early hours of the morning, the grapes are crushed and processed in an inert environment in order to preserve the flavor component. The fermentation takes place in stainless steel vats, at a low temperature for 12-14 days. After a short aging on the yeast that allows to fully develop the aromatic potential of the grape rests two months before being bottled and ready for consumption.

Description

Light yellow color with vivid green reflections, rich aromatic bouquet that ranges from fruity notes of pink grapefruit, pineapple and passion fruit to more mineral notes of sage and flint. The palate is fruity, with a fresh acidity but with a very soft and smooth finish.

Serving Suggestion

Perfect for an aperitif, Excellent with main courses of fish, vegetables.

Spec Sheet

Vineyard Varietal	Orvieto - Umbria Sauvignon Blanc 100%
Appellation	Umbria - Podere Belvedere
Vintage	201
Body	Light
Alcohol %	15%