



REDALMO



SAUVIGNON VENETO IGT - 750 ml

Our wine originates exclusively from propriety vineyards located in the hilly area of Alonte, a small town in the Berici hills.

Denomination: VENETO IGT

Variety: 100% Sauvignon Blanc

Geographical location: Hilly area of Alonte

Vineyard soil characteristics: Soil of marly calcareous soils, of marine origin, with an average altitude between 150-200 mt above sea level

Vine Training system: guyot

Defense method: antiparasitic defense according to the integrated pest management method without the use of herbicides to preserve the biodiversity of the soil in order to enhance the organoleptic characteristics of the wine

Average Yield: 90/100 ha

Method of harvesting: Manual harvest in crates at the end of August in the early hours of the morning

Vinification: after clarification of the must, fermentation begins which lasts about fifteen days at a controlled temperature of 14 C°. Weekly batonage enhances its freshness and aromatic longevity.

Aging: in stainless steel on the lees for about 6-8 months

Tasting notes:

Colour: straw yellow

Bouquet: rich in citrus and floral notes, hints of exotic fruit

Flavour: long persistence, fresh with a savory and mineral finish