



Linea Cru DOC COLLIO

VALBUINS Sauvignon Blanc



- **GENERAL DATA:**
VINEYARD: Valbuins located at Ruttars in the municipality of Dolegna del Collio.
KIND OF GROUND: Marls and clays.
GRAPE: Sauvignon Blanc.
VINES PER HECTARE: 8000.
TYPE OF CULTIVATION: Guyot.
- **VINIFICATION AND REFINING:**
The grapes are harvested entirely by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling. The fermentation takes place 100% in steel at a controlled temperature of 14-16°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is bottled. There follows a further long period of refining in the bottle before the wine is distributed.
- **ORGANOLEPTIC CHARACTERISTICS:**
Straw-yellow in color with greenish reflections. It has an intense bouquet, recalling green pepper, sage, peach and tomato leaves; full-bodied, dry, soft, it has a long aromatic finish.
- **FURTHER INFORMATION:**
DRINK WITH: vegetable-based first courses, fish in general and particularly lobster, dishes with asparagus and sweet peppers.
LONGEVITY: 6 - 10 years.
SERVE AT: 12 - 13°C.
- **PRIZES AND AWARDS:**
 - 🍷🍷🍷 TRE BICCHIERI "Gambero Rosso" 1998: Vintage 1996
 - 🍷🍷🍷🍷 CINQUE GRAPPOLI Guida "Duemilavini" A.I.S.: Vintage 2002
 - 🍷🍷🍷🍷 QUATTRO GRAPPOLI Guida "Duemilavini" A.I.S.: Vintage 1999-2003-2004-2005
 - 84 punti "Migliori vini italiani - Luca Maroni" 2011: Vintage 2009