

Villa Brici Sauvignon Blanc 750 ml



LAUREATE
IMPORTS

TECHNICAL SPECIFICATIONS

Alcohol:
13% by vol.

Residual sugar:
Dry

APPEARANCE, AROMA, AND FLAVOR

Appearance: Straw yellow with green reflections.

Aroma: An intense aroma of elderflower, kiwi, gooseberry and passionfruit.

Flavor: Medium-bodied, crisp freshness with a lightly spiced finish.

SOMMELIER RECOMMENDS

Food pairing: An elegant pre-dinner drink, perfect with fresh salads, fish dishes and light cheeses.

Aging potential: Up to 4 years.

Temperature: 50-52 °F

PRODUCTION METHOD

Wine growing area: Goriška Brda

Location of vineyards: SW, E

Form of vineyards: Terraced

Altitude: 80 – 200 m

Vine training: Single Guyot

Spacing: 4,500 – 5,000 vines/ha

Age of vineyards: 10 – 20 years

Soil type: Marl, sandstone and clay.



Climate: Sub-Mediterranean, a mixture of warm sea air and cold Alpine winds.

Grape variety: 100% Sauvignon blanc.

Harvesting: Exclusively handpicked grapes.

In the Cellar: Fermentation: 100% in stainless steel containers.