



SAUVIGNON ANTICHI PODERI DEL CONTE

It is a bright and fresh-tasting dry white wine.

HARVEST: 1st week of September.

TECHNICAL PRODUCTION: The grapes are destemmed and undergo a cold maceration for a few hours. Following a soft pressing, fermentation starts with selected yeasts in stainless steel tanks at a controlled temperature.

TASTING NOTES: It's a dry wine but the varietal notes of this wine also offer hints of green apple and finishes with good mineral notes.

RECOMMENDED SERVING: This wine goes well with fish starters, shellfish, pastas and risottos. The wine also pairs well with light white meat dishes and mild cheeses and vegetables.

SERVICE TEMPERATURE: between 7° and 9°C.

ALCOHOL: 13% Vol.

CLASSIFICATION: Marche Sauvignon IGT.

PRODUCTION AREA: The grapes come from the vineyards of the Coppo farm, which are located on the slopes of Monte Conero, Ancona. The wine is estate-produced and bottled in Numana, Ancona.

VINEYARD: This Sauvignon vineyard is planted in three different zones offering various typology of soil and occupies an area of 5 hectares on the estate.