



INEA CLASSICA
SAUVIGNON
 D.O.C. FRIULI AQUILEIA

A wine with a bright straw-yellow colour. **The pleasantly aromatic nose** is reminiscent of elder blossom, tea leaves and ripe peach. The palate is well-structured, fresh and loaded with flavour.



APELLATION Sauvignon D.O.C. Friuli Aquileia.	GRAPES Sauvignon.
VINEYARDS Located on the estates of Cortona di Fiumicello, where once Torre stream flowed, the terrains are principally made up of silt, sand and clay and they are rich in active limestone.	HARVEST In the first week of September.
VINIFICATION Controlled temperature fermentation in stainless steel tanks, followed by a refinement phase on the fine lees, processed in reduction in order to preserve the aromatic characteristics of the vine.	
DURATION To be consumed young, preferably within 2/3 years after bottling.	
GRADATION 13% Vol.	RESIDUAL SUGARS 3,0 g/l
TOTAL ACIDITY 5,0 g/l	NET DRY EXTRACT 21,0 g/l

