



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Magni Vitis

LIETTE

SAUVIGNON
MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

*Ideal with light fish-based hors d'oeuvres,
risottos and vegetable crespelle.
Serving temperature: 6 - 8 °C*

SENSORY CHARACTERISTICS

The bouquet has notes of passion fruit, sage, green pepper and fig leaf. The flavour is fresh, balanced and sapid with good aromatic length.

TECHNICAL DATA

Area of origin: San Polo di Piave

Variety: Pure Sauvignon

Training system: Cappuccina

Harvest period: Early, and in the early hours of the morning

Yield Kg grapes per ha: 13,000 kg

Vinification: Brief cold maceration of the crushed grapes, then with soft pressure

First fermentation: At a controlled temperature with select yeasts

Maturing: 1 - 6 months on the yeasts

Alcohol: 13% Vol.

Sugar residue: 15.00 g/l

Total acidity: 5.50 - 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres