

White Wines

Sauvignon Blanc must be harvested at the right time to allow an optimum maturation at both aromatic and technical levels. In fact, picking the grapes prematurely or too late may compromise the delicacy and balance of the aromas. This is the reason why we particularly take care to the harvest period. The colour is a pale yellowish, clean and bright. The nose has hints of white flowers as well as its typical aroma that reminds the boxwood tree reinforced with aromas of exotic fruits as pineapple and lychee fruit. On the palate the wine is fresh and mineral with the typical flavour as a result of hilly cultivation and limestone soil. This wine has a great structure and persistence.



Corte Monghisio

• Piemonte DOC Sauvignon - 750 ml •

Varietal	Sauvignon Blanc 100%
Winemaking	Crushing, destemming and soft pressing of grapes. Decantation and fermentation at controlled temperature.
Alcohol	12 % by Vol.*
Garde probable	10 years*
Serving Temperature	10-12° C.
Food pairings	Excellent as aperitif with savoury or salty appetizers. Perfect with fish, it also pairs greatly with first dishes with light vegetables sauces or with fried white meat.

*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
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