

# Ferrata Sauvignon

## Varieties



## Details

**Location of vineyard:**  
Ferrata area of Breganze

**Exposure and type of land:**  
volcanic and tuffaceous hills

**Vine layout:**  
cold maceration for two days and soft pressing completely with no oxidation

**Aging:**  
in stainless steel tanks for six months



## Organoleptic notes



Clear and intense lemon



Dry on the palate with enticing flavours of lemon, orange blossom and mint with a long, satisfying finish



Rich notes of ripe tropical fruit, peaches and saffron



A perfect pairing with first course such as buttery pastas and grilled or roasted poultry