

Sauvignonasse (open)

Colour, aroma and taste

Colour: straw yellow

Aroma: pleasant aroma reminiscent of field flowers in bloom

Taste: full taste with a moderate freshness

The sommelier recommends

Food pairing: vegetable dishes, dried meat (prosciutto), risotto with asparagus

Serving temperature: T= 8-10°C

Aging potential: within a few days after opening

Parameters

Vintage: 2016

Alcohol by volume: 12,5% vol

Acids: 4,88 g/l

pH: 3,44

Residual sugar: 1,6 g/l

