



Fantinel “Borgo Tesis” Sauvignon Friuli DOC

Radiant white with subtle aromas of bell pepper, banana and apple and a dry, velvety palate. This grape, one of the greatest of Friuli winemaking, reveals all its elegance and style.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermented using select yeasts at 15°C.
Ages 6 months in stainless steel at
controlled temperature of 18°C.



VARIETALS

100% Sauvignon.



BARREL

None.



RESIDUAL SUGAR

1.8 grams per liter.



MATURATION

6 months in stainless steel.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

8,333 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Goat cheese, asparagus, zucchini,
oysters, delicate fish like sole, crab
and artichoke salad, basil risotto.



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