



# Meroi Sauvignon D.O.C.

(SOH-veen-yon)

Paolo Meroi's Sauvignon Blanc is classically styled in the French tradition, yet remains unmistakably Italian. It has beautiful, full gooseberry aromas with a pleasing nettle acidity that balances the complex palate quite effortlessly. Its finish is long and slightly salty, without the grassy qualities or under-ripeness than can be typical of Sauvignon. It is barrel fermented, yet its wood remains unobtrusive, almost undetectable in flavor, only present in mouth feel. A wonderful, ageworthy white wine.



LOCATION

Friuli, Italia.  
*(Town of Buttrio)*  
14 hectares. 300+ meters.



SOIL

Ponca.



ESTATE

Meroi.  
*(may-ROY)*



VINE

Guyot.  
3,000-6,000 vines per hectare.  
.5 bottle per plant average yield.



WINEMAKER

Paolo Meroi.  
*(PAO-loh may-ROY)*



VINIFICATION

60% soft pressing followed by static decanting. Fermentation in barrels.



VARIETALS

100% Sauvignon Blanc.



BARREL

1st, 2nd, and 3rd passage French oak.



RESIDUAL SUGAR

1.2 grams per liter.



MATURATION

8 months in the barrel.  
3 months in the bottle.



ACIDITY

6.5 grams per liter.



VINTAGE PRODUCTION

290 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Lightly seared scallops, roasted chicken with orange zest, and goat cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

[www.svimports.com](http://www.svimports.com)