



Tenuta Sant'Helena Sauvignon Collio DOC

Greenish-tinged white with heady notes of yellow bell pepper, banana and melon; smooth, alluring, firmly structured body. This limited-production wine is the fruit of meticulous clonal selections.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Marly of eocentric origin.



ESTATE

Fantinel.



VINE

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



WINEMAKER

Alberto Zanello.



VINIFICATION

Light maceration on the skins at 4°C
for 12 hours. Soft press. Clarified.
Fermented. 6 months in stainless steel.



VARIETALS

100% Sauvignon.



BARREL

None.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

6 months in stainless steel.



ACIDITY

6.9 grams per liter.



VINTAGE PRODUCTION

1,666 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Fish hors d'oeuvres, broiled lobster
tail with brown butter sauce, steamed
mussels, and cioppino.



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