

TALIS 



Variety: Sauvignon

Vintage: 2018

Alcol: 13,77% Vol.

Total Acidity : 5,06

Sugar: 0,3 gr/lt.

TALIS
SAUVIGNON 2018
DOC FRIULI

Land production: *Between DOC Friuli Grave and Doc Friuli Colli Orientali*

Region: *Friuli Venezia Giulia.*

Harvest date : *1^a week of september*

Vintage: *2018*

Soil: *on the hills we have presence of “marna”, while on plane we have soil mixed with stones*

N° plants/Hectar: *3500*

Harvest: *by hand*

ORGANOLECTIC
CHARACTERISTICS

Sight : *straw yellow with greenish hues*

Bouquet : *notes of sage, mint and rosemary and white peach.*

TALIS

Taste: *fresher in taste, this is a lean and elegant wine*

Accompainament: *risottos and sea food dishes*

Service temperature: *to be served 8-10 °C*

Bottling date : *March, 20th - 2019*