

CANTINA ORZAIA



Grape variety

Grapes: Sauvignon

Appellation: Doc Friuli Grave

Training System: Guyot

Soil: Medium texture

Harvest Period: Early September



After gentle pressing, the must undergoes a cold pre-fermentation settling process, helping preserve the varietal aroma precursors. Fermentation takes place in stainless steel at a controlled temperature for about a week. The wine continues to age in stainless steel to preserve freshness, vibrancy, and aromatic expression.



Color: Straw yellow

Nose: It reveals a fine aromatic intensity, with an elegant and well-balanced profile combining ripe tropical notes with the typical vegetal hints of the variety, adding freshness and complexity.

Taste: Fresh and harmonious, it has a pleasant salinity that accompanies the sip and prolongs its persistence.

Serving temperature: 12°C