



PIGHIN

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## Sauvignon Blanc Friuli DOC 2023

*Italy / Friuli-Venezia Giulia*

Friuli in the northeast of Italy is an ideal region for growing white wine grapes like Sauvignon Blanc. It is protected by the Alps to the north and receives the sea breeze from the Adriatic Sea in the south. The favorable conditions were known even in Roman times when the region was devoted to winemaking.

The gravelly, sandy subsoil of Friuli forces the roots of the vine to grow deep into the earth in search of water. As the vine struggles, its fruit grows richer, resulting in full, well-structured wine with remarkable minerality. Select handpicked grapes of optimum ripeness are gently pressed immediately after harvest and undergo a cold-temperature fermentation in stainless steel tanks. As there is no malolactic fermentation or oak aging, the finished wine is a beautiful expression of the Sauvignon Blanc grape.

### HARVEST NOTE

The 2023 vintage was characterized by heavy rainfall and adverse weather events. There were intense rains from flowering through the entire summer. This weather pattern led to a delay in the harvest. Two weeks before harvest, the weather turned very hot and windy with cool nights that enabled good sugar content but reduced must yields. The quality of the wines are very positive.

### TASTING NOTE

Straw yellow in color with light green tints. The aroma is rich and complex with notes of yellow bell pepper, tomato leaf, and sage. This wine is dry with great body and a long, aromatic finish.

### TECHNICAL DATA

GRAPES: Sauvignon Blanc (100%)

APPELLATION: Friuli DOC

PH: 3.4

ACIDITY: 6.2

ABV: 13%

MALOLACTIC FERMENTATION: No

### UNIQUE SELLING POINTS

- A pure expression of Sauvignon Blanc - no malolactic fermentation or oak contact
- Estate grown and bottled, hand-harvested grapes
- Certified sustainable (by SQNPI and Global GAP), gluten-free
- A versatile wine - enjoy with charcuterie, quiche or savory pie, and vegetable dishes



The climate, cool yet moderated by the proximity of water and the sun's reflective effect on the stony soils, allows a long growing season to ripen the fruit well into autumn.