



## SAUVIGNON VERT Opoka Ronc Zegla Cru 2022

**Grape type:** Sauvignon Vert

**Region:** Collio - Italy

**Vineyards:** Ronc Zegla Cru

**Year of planting Vineyard:** 1929

**Vineyards' altitude:** 80 m

**Vineyard's exposure:** northwest

**Viticulture:** Organic / Biodynamic

**Soil type:** marl, slate, sandstone (flysch or Opoka)

**Harvest:** manual – second half of September

**Vinification:** Spontaneous fermentation in contact with skins of berries (maceration) for one day in conical oak barrels (tono) 2,500 l. Softly pressed with pneumatic pressure.

**Maturation:** 23 months in a conical oak barrel (tino) 2,500 l

**Maturation in a bottle:** at least one year

**Bottling:** 1.920 bottles in August 2024

**Alcohol:** 13,5 % vol    **Total acidity:** 5,28 g / l

**Residual sugar:** Dry    **Bottle:** 0,75 l

**Aging:** Though one might think the Sauvignon Vert is famous exclusively as a young wine, we can assure you it has aged excellently for up to 15 years.

**Wine description:** Truly venerable vines, nearly a century old, give incredible fruit intensity in this glowing green-gold wine. Inviting scents of green mango and melon, with fresh green herbs and touches of thyme and lime zest lead onto a vibrant herbal and fresh palate. It shows juicy melon and ripe pear flavours, with fantastic length and a fine mineral, refreshing finish. Just delicious.

**Food matching ideas:** Sauvignon Vert is a wine fit for gastronomy, as it presents a broad range of excellent pairings. It goes well with most types of vegetable starters, matching perfectly with asparagus dishes, avocado crème based combinations, and light spring salads with dressings; vegetable pasta and risotto; omelets with artichokes or various herbs; you can also pair it with cold seafood appetizers; fried vegetables; meat medallions, stuffed poultry, ... An ideal match for sushi or mildly spicy Asian cuisine.

**Serving temperature:** 12 – 14 °C

