



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 two days 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: With the vintage 2018, we're proud to present another wine from our Opoka line. For those unaware of the novelty, our winery has 2020 renamed its Sauvignonasse (botanical name) into Sauvignon Vert, the old and original denomination for this variety. Sauvignon Vert hails from France, and it was brought to the regions of northern Italy and the Brda in the distant 1600s. Since the variety thrives exceedingly well in local conditions, bearing remarkable results, the locals (Friulians) in time adopted it as indigenous, and the Italian side of the land now calls it Friulano. A few select winegrowers cultivate this unique distinctive variety in the Brda region.

Our grapes for this unique wine come from the region's oldest vineyard, stretching the top of a low Italian hill named the Ronc Zegla. The beautiful vineyard, seen from our terrace with the naked eye, bears thrilling results yearly. The wine shows a golden-yellow color with a gentle greenish undertone. A



perfectly timed harvest captures the healthiness and phenolic ripeness of the grapes, giving the wine an elegant vibrant body next to its mineral freshness, rich yet not overwhelming herbal accents, and a lasting finish. When the wine rests in the glass, it develops subtle hints of dry herbs, dry field flowers, and ripe green apples. The palate boasts a refined elegance underscored by a pleasant minerality, with a characteristically gentle lingering finish of ripe almonds.

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