



SAUVIGNON VERT Opoka Ronc Zegla Cru 2023

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: 2.666 bottles in August 2025

Alcohol: 13,0 % vol **Total acidity:** 5,26 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

