

# AQUILA DEL TORRE



**Wine** PRIMALUCE – Friuli Colli Orientali DOC

**Variety** A selection of Sauvignon Blanc grapes

**Vintage** 2017

## *In the Vineyard*

**Soil** Flysch, interbedded clayey-textured marl and sandstone

**Planting pattern** Small parcels surrounded by woodland

**Vineyard location** Hillslope terraces

**Training system** Guyot simple

**Average density** 4.500 vines per hectare

**Average yield** 1.2 kg per vine

**Elevation** 200-300 metres above sea level

**Harvest method** Bunch selection and manual harvest using small cases

**Average age of vineyards** 20 years

**Vineyard exposure** South-east

**Vineyard treatments** Ground cover treatments: copper and mined sulphur

**Soil working** Spontaneous ground cover

## *In the Cellar*

**Winemaking** Spontaneous fermentation with native yeasts in French oak barrels

**Maturation** 12 months, ageing on the lees

**Number of bottles produced** 1.500

**Alcohol content** 13,5% vol

**Reducing sugar** 1 g/l

**Total acidity** 4,5 g/l

## *In the Glass*

**Sensory profile** Dry white wine, tropical fruits, minerality, full savoury palate

**Recommended matchings** Pasta and rice with vegetables, asparagus, eggs, sea fish

**Serving temperature** 10-12 °C

**AQUILA del TORRE** - Savorgnano del Torre (Udine), Friuli, Italy - [www.aquiladeltorre.it](http://www.aquiladeltorre.it)