AQUILADELTORRE



Wine PRIMALUCE – Friuli Colli Orientali DOC

Variety	A selection of Sauvignon Blanc grapes
Vintage	2019
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	East and 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 fine lees
Number of bottles produced	1.500
Alcohol content	13% vol
Reducing sugar	1 g/l
Total acidity	4,8 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