



# Corte Bacaro®

## SAUVIGNON VENETO ORIENTALE IGT

<b>Name:</b>	SAUVIGNON VENETO ORIENTALE IGT
<b>Variety:</b>	100% Sauvignon
<b>Soil:</b>	Alluvial silt and clay.
<b>Vine training method:</b>	Sylvoz
<b>Vine density per hectare:</b>	2000-2500
<b>Harvest:</b>	Between the second and third weeks in September
<b>Vinification:</b>	At controlled temperature (14-16 °C) in steel tanks on selected yeasts.
<b>Maturation:</b>	Stored in steel tanks at controlled temperature. After racking three times, the wine is continuously pumped over and kept in contact with the noble lees for four to six months.
<b>Residual sugar:</b>	8 g/l
<b>Alcohol content:</b>	12.5 % vol.
<b>Colour:</b>	Bright straw.
<b>Aroma:</b>	Highly aromatic with strong hints of peach blossom and elder; sage and tomato leaves provide a vegetal touch, with citrus hints of grapefruit.
<b>Flavour:</b>	Soft, dry, good structure and taste with typical aroma.
<b>Serving temperature:</b>	14 °C.
<b>Serving suggestions:</b>	Excellent with rice dishes, vegetable soups, boiled fish with sauces and grilled shellfish.



**Società Agricola Corte Bacaro**  
di Bellia & C. ss