

## BRIANELLO SAUVIGNON IGT



**GRAPES:** Sauvignon blanc

**VINE AGE:** Planted in 1989

**ALTITUDE:** 500 f.a.s.l.

**EXPOSURE:** Different exposures depending on the vineyard

**SOIL:** Of alluvial origin, rich in calcareous sediments, from medium to deep



### WINEMAKING

Short maceration in reduction at a temperature of 8° C, soft pressing and separation of the free run must. Alcoholic fermentation at a controlled temperature of 15° C

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### REFINEMENT

6 months in concrete tanks, on fine lees with periodic bâtonnage and 3 months in bottle

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### TASTING NOTES

In the glass Brianello shows off its straw yellow brightness with greenish reflections. It conveys complex fruity notes of grapefruit and passion fruit that are combined with more floral notes of acacia, elderberry and delicate vegetal hints, typical of the vine. On the palate, never banal, lively, fresh, intense, it expresses itself with pleasant fruity notes of exotic fruit and cedar peel.