



## 2022 Sauvignon DOC Collio

*Located in Italy's Friuli-Venezia Giulia region, Tenuta Borgo Conventi produces white wines from the hills of Collio, a DOC region known for producing exceptional and mineral-driven white wines due to its signature ponca soil series.*

This unique soil is composed of marl and sandstone and contains marine fossils. The structure and elegance of the Collio white wines is also due to its ideal climate and location on the border of Slovenia and between the Julian Alps and the Adriatic Sea, which features significant differences in daytime and nighttime temperatures, resulting in complexity.

### TASTING NOTES

On the nose, it is vibrant, very complex and characteristic of the region. The aromas of green pepper, tomato leaf and hard peach perfectly complement the floral scents, the mineral note of flint, and the slight hints of clary sage. This wine is elegant, has a good backbone and a long aromatic finish.

### PAIRING NOTES

Pairs perfectly with flavor-rich starters, asparagus-based risottos and frittatas, grilled or fried fish, crustaceans, and white-meat dishes.

### TECHNICAL CHARACTERISTICS

*Varietal Composition*

Sauvignon Blanc

*Alcohol*

13%

*Residual Sugar*

2 g/L

*Acidity*

5.5 g/L

*Pack size*

12/750ml

