



CONSOLI®

VINI DAL 1920

Sauvignon Blanc is one of the most unique grape varieties in the world; it has plenty of captivating aromas and an even larger amount of enthusiasts all over the world. Sauvignon Blanc's natural “habitat” is the Loire Valley, in Sancerre and Pouilly-Fumè.

FEUDI ALPINI SAUVIGNON BLANC DELLE VENEZIE

Protected Geographical Indication.

These vines are planted in clay soil in Venetian Prealps' foothills and is fermented in steel tanks, a technique that preserves and enhances the aromatic qualities of this grape variety. The vines, wine-making techniques and terroir are the key elements of this successful, fascinating and unmissable wine.

It is made exclusively from Sauvignon Blanc grapes.

ALCOHOL CONTENT

13% vol.

SERVICE TEMPERATURE

10° - 12°C.

ORGANOLEPTIC ANALYSIS

Straw-blond with a green hue, it shows a well-balanced, fresh and complex bouquet with floral notes of jasmine, hawthorn and tomato leaves, together with a spicy aroma of white pepper and sage and some scents of citrus fruit, apricot and peach. It feels rich to the palate with an exotic and sour aroma. Savoury and lingering. Elegant minerality.

FOOD PAIRING

It pairs well with seafood starters, cured meat, vegetable risottos, oven-baked or grilled fish.

