

# cadibon

SAUVIGNON

DENOMINAZIONE DI ORIGINE PROTETTA

COLLIO



Tipology: white dry

Variety: Sauvignon 100%

Production area: Friuli Colli Orientali

Town: Corno di Rosazzo (UD)

Implant in: 1980

Implant density: 4500 plants for hectare

Production for hectare: 8 tons /ha

Planting density: 2.5 x 0.90 m

Growing system: guyot

Soil typology: flaked clay

Vintage: first week of September

Grape-harvest: manual

**Vinification:** HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN. MACERATION LASTS EIGHT HOURS AT 7 °C. SOFT PRESSING AND CLARIFICATION OF THE MUST TAKES PLACE AT TEMPERATURES NEVER ABOVE 17° C. FERMENTATION WITH SELECTED YEASTS, AGING LASTS SIX MONTHS IN STAINLESS-STEEL TANKS WITHOUT MALOLATIC FERMENTATION AND THE WINE IS FINED FOR ABOUT SIXTY DAYS IN-BOTTLE

**Wine tasting:** A DRY WHITE WINE WITH THE DELICATE AROMA OF SAGE, MINT, EXOTIC FRUITS AND YELLOW PEPPERS. A DRY, CITRINE TASTE. EXCELLENT AS AN APERITIF AND WITH DELICATE FISH STARTERS.

SERVING TEMPERATURE: 7-9 °C.

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