



COLLIO SAUVIGNON

GRAPE VARIETIES USED:

Sauvignon

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

5200 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, first mid of September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Zegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*



WINEMAKING METHOD:

*soft pressing of the grapes, cold
decanting of the must. Fermentation
and subsequent refinement take place
completely in steel tanks*

**AROMA AND FLAVOR
PROFILES:**

*due to its complexity, it needs a short
oxygenation, which allows it to express
at best elegant scents of elderflower
and wisteria, tomato leaves, sage and
rosemary that persists for a long time on
the palate.*

*Food and wine matching: excellent
with meat tartare, risotto with seasonal
vegetables, omelette with herbs and
asparagus*

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