



## 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 Žegla, Novali 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*

**FOOD AND WINE  
MATCHING:**

*excellent with meat tartare, risotto with  
seasonal vegetables, omelette with herbs  
and asparagus*

**AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN**

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