



## CORMONS Collio Sauvignon 2015

**VALLEY BACKGROUND:** The soil is rich in mineral elements, limestone, potassium, and phosphorus. The vine training system is Guyot-double and simple Cappuccina, medium-long pruning, 8-10 buds, good intensity per hectare. The average temperature over the last ten years has been 13.3°C (17.8° from April to October), with 1317 mm rainfall in 144 days. Eight equipped weather stations, scattered over microclimatic spots record any change in weather, temperature, humidity, sun radiation and rainfall. Harvest takes place in September, strictly by hand via a selection of the best clusters.

**WINERY BACKGROUND:** Cantina Produttori Cormòns was born at the end of the 60s in the Friuli Venezia Giulia region. Mainly basing its production project on the care of Vineyards, writing a Code of rules and a Countryside notebook, a detailed Code of conduct that every member has to comply with. Here all the details and the exact time of the winter pruning are written down, along with the agronomic and cultivation practices and detailed information about products and quantity. The Countryside notebook is aimed at getting a reliable product with excellent organoleptic qualities; a very limited use of fungicides is envisaged, while a steady supervision of the 400 hectares of vineyards ensures protection from parasites.

**WINEMAKING DETAILS:** The de-stemmed grapes were macerated at a low temperature for a long time inside cooled pneumatic presses so as to extract from the skin the antioxidant substances which are beneficial to the human body; the must ferments at a controlled temperature and is then drawn into large barrels. The wine rests for 6-7 months on its own yeasts in large, oval-shaped oak barrels of three different essences.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** A very shiny, golden yellow color with greenish tones is the first impression we get of this wine. Complex on the nose, and a huge array of aromas such as pepper, ripe peach and nutmeg. A full-bodied and fragrant wine, velvety, of fresh spices and sweets, structured and strong. Perfect companion with seafood and shellfish, cheese canapés or risotto with mushrooms.



**VINTAGE:** 2015

**WINE STYLE:**

White Wine

**REGION:** Friuli Venezia Giulia, Italy

**APPELLATION:**

Collio DOC

**VARIETAL COMPOSITION:**

100% Sauvignon Blanc

**ALCOHOL:** 13.0%

**SUGGESTED BT PRICE:** \$ 13.50

**CODE N°:** CRM-SVG-16C

**SIZE/PACK:** 750ml / 12

