



COLLE DE' CONTI

SAUVIGNON



The Colle de' Conti Sauvignon is an elegant and terroir-driven interpretation of one of the world's most beloved aromatic grape varieties. Grown on our volcanic hills, it benefits from ideal conditions that enhance the freshness, minerality, and aromatic finesse typical of this international varietal, giving it a distinctive and unmistakable personality.



Awards

- > 94 points Luca Maroni
- > Silver Medal CMB Sauvignon Selection

Wine Name: Sauvignon

Denomination: IGT Lazio

Grape Variety: 100% Sauvignon

Alcohol Content: 12.5% Vol.

Production Area:

Southern Lazio hills, near the coast. Volcanic soils rich in minerals.

Vineyard Altitude:

Between 150 and 250 meters above sea level.

Training System:

Guyot and spurred cordon. Planting density: 4,000 vines/ha.

Winemaking:

Gentle pressing of whole grapes. Fermentation at controlled temperatures in stainless steel to preserve aromatic intensity.

Organoleptic Characteristics:

Color: Bright straw yellow with greenish reflections.

Aroma: Elegant and exuberant, with intense notes of exotic fruits, citrus, elderflower, and light herbaceous nuances.

Taste: Fresh, lively, and well-balanced. Excellent structure with a persistent, crisp finish enriched by mineral hints.

Recommended Pairings:

Perfect with fish carpaccio, shellfish, asparagus risotto, fresh goat cheeses, and spicy vegetarian dishes.

Serving Temperature:

8-10°C