



VILLA ROSA

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COLLI PIACENTINI
DENOMINAZIONE DI ORIGINE CONTROLLATA

Sauvignon

FERMO

Type: still Sauvignon

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200-250 m.a.s.l.

Grape variety: 100% Sauvignon Blanc

Vine training: Guyot method

Soil: clay

Sunlight: East-West

Harvesting: by hand

ABV: 13%

Winemaking: destemming, light crushing and soft pressing of the grapes; fermentation at controlled temperature with selected yeast

Refining: eight months in stainless steel and cement tanks

Color: pale yellow, with greenish hints

Aroma: pineapple and grapefruit, with a floral lift

Taste: strong, long lasting, with pleasant sapidity and balanced acidity

Pairing: white meat, fish, Piacenza traditional cuisine

Best served at: 12-14°C / 54-57°F