



**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 in stainless steel tanks

**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