

## SAUVIGNON - CA' TULLIO



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Rating: Not Rated Yet

**Price**

Sales price 9,50 €

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### Description

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Grape	Sauvignon
Service temperature	10-12 C°
Moment	At Meal
Food matching	Ca' Tullio's Sauvignon is a perfect partner for rice and pasta in tomato-based sauces and fish main courses

Winemaking

Pre-fermentative low temperature skin contact for 12 hours at 10°C in reducing conditions; soft crushing, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts with regular stirring of the fine lees; the wine then matures in tanks before going into bottle.