



TERRESTORIA

LENUZZA SAUVIGNON VIGNA LENUZZA

Single-parcel Sauvignon Blanc from Italy's Friuli Colli Orientali zone bordering with Slovenia. Harvested in two phases to balance concentration with freshness. Zesty fruit and a flinty core reveal how a combination of low yields, well-tended fruit and the right site can result in Sauvignon of character.

GRAPE VARIETY: 100% Sauvignon Blanc

APPELLATION: Friuli Colli Orientali DOP

VINEYARDS: Situated at 105-135 m.a.s.l. in the Judrio River valley, vines are Guyot-trained with a plant density of 5,000 vines per hectare.

EXPOSURE: Southeast / North

SOIL: Marl, clay, limestone (aka 'Ponka') / alluvial.

VITICULTURE: Organic

PRODUCTION: 5,000 bottles

FRUIT COLLECTION: Harvested by hand in two phases.

WINEMAKING: Whole bunches are softly pressed in presence of inert gas (nitrogen). Wild yeast fermentation in stainless steel tanks at a low temperature for about 15 days. Aged on the lees for at least six months.

PROPRIETORS: Daniele Lenuzza & Tanika Paris Lenuzza

DABS STATUS: Special Order \ SKU 900005

