



Marco Bonfante S.r.l.

SB - Sauvignon Blanc

MONFERRATO D.O.C. BIANCO



For the grape variety Sauvignon Blanc it is very important to get the optimal ripening, both on a technological and on an aromatic level. The delicacy of the aromas and the balance of the taste are easy to compromise, in case of an anticipated or a late harvest. Sauvignon from Piemonte is really different from the ones from Friuli, Alto Adige and overseas, although they have a lower aromatic intensity, they are very elegant and easy to drink.

GRAPE VARIETY:

100% Sauvignon Blanc

VINEYARD:

The soil is rich of calcareous clay marl. Exposition: south, south-east. Altitude: 250 mt. asl. The microclimate is influenced of sea winds which favour the integrity and the ripening of the grapes. The good temperature range allows to have fragrant, fine and elegant wines.

Training system: Guyot

Vineyard density: 5000 plants per hectare

Harvest: Half September

Yield per hectare: 55hl/Ha

WINEMAKING:

Grapes are destalked and soft-pressed at controlled temperature (18°) in steel tanks with selected yeasts.

TASTING:

In the glass the SB shows a bright straw yellow colour. Intense fruity aromas, with notes of mango, green apple and white flowers. On the palate it is fresh, delicate, dry and mineral. Good persistence and structure.

Service temperature: 8°-10° (46°F-50°F)

Food pairing: Perfect as aperitif, it matches perfectly with fresh starters. Highly recommended with fish specialities, but also with risotto with asparagus or paccheri with artichokes.