

Quadri

Sauvignon Trevenezie IGT



The grapes for this wine are harvested manually in mid September, followed by soft pressing, static decantation of the must, and then fermentation at controlled temperatures in stainless steel tanks.

Grape varieties: Sauvignon

Altitude: 300-450m ASL

Exposure: East, South, and West

Soil: Clayey loam, fertile and of medium depth

Tasting notes:

Straw-yellow in color with golden tones. Intense aromas of fig, nutmeg and peach on the nose. Medium-bodied with vibrant citrus fruit and undertones of white pepper. Clean and bright with a crisp finish.

