



**TENUTA  
SAN  
GIORGIO**

<b>WINE</b>	<b>Sauvignon Igt Veneto</b>	
<b>APPELLATION</b>	Igt Veneto	
<b>GRAPE VARIETY</b>	100 % Sauvignon Blanc	
<b>GROWING LOCATION</b>	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
<b>SOIL COMPOSITION &amp; ENVIRONMENT</b>	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
<b>TRAINING SYSTEM</b>	Sylvoz	
<b>HARVEST SEASON</b>	Grapes are harvested fully ripe and genuine in early September.	
<b>ALCOHOL</b>	12 % by vol.	
<b>TASTING NOTES</b>	Straw-yellow in colour with golden greenish streaks. The bouquet is extremely rich and complex, equally floral and fruity, revealing scents of sage, green pepper, grapefruit and tomato leaf, enclosed within a white-fleshed fruits overtone. Well-developed, fresh, unfolding on the palate, with floral sensations to the fore which gradually give way to a nutty, tangy finish.	
<b>SERVING TEMP.</b>	8-10 C°	
<b>FOOD AND WINE PAIRING</b>	This extremely versatile, aromatic wine perfectly matches with almost any fish course, from the lighter ones to the most structured and flavoured. Pleasant drunk on its own as aperitif, it is also ideal for serving with well-matured cheese. Best enjoyed when opened and served few weeks after bottling, with its freshness and its fruity notes preserved unaltered.	



**PACKAGING**  
**BOTTLES/CASE: 6**  
**CASES/EPAL: 125**

*“Technical information is for guidance only and is not binding”*

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