



# BENEDETIČ

## SAUVIGNONASSE

**Synonyms:** Sauvignon vert, Zeleni sauvignon, Friulano, Jakot

	GRAPE VARIETY
	100% Sauvignonasse

**Type of wine:** white, dry  
**Total acidity:** 5,2 g/l

**Vintage:** 2016  
**Alcohol:** 13,0 vol %

## TERROIR

**Vineyards age:** more than 30 years

**Vineyards exposure:** Roševo, 150 m above sea level; S-SW

**Vineyard:** terraced, 4500 vines/ha, sylvoz

**Soil and Clime:** flysch, in Brda called opoka; sub-Mediterranean, influenced by warm sea air and cold Alpine winds

**Cultivation:** integrated pest management; environmentally-sounds cultivation.

**Harvest:** exclusively by hand; time-adjusted according to the wine style, usually in the middle of September

**Maturation:** on fine lees until January, when was filtered and bottled

**Vinification:** immediately after the harvesting of technological ripped grapes, it was destemmed, crushed and slightly compressed, and the obtained must was transferred to stainless steel tanks, which were cooled to 8 ° C. After a one-day must resting, it was first decanted and the fermentation started as soon as possible, which proceeded at a controlled temperature of 15 ° C. After the fermentation and further care in inox, the wine waited for bottling.



	BOTTLED		SERVING TEMPERATURE
	0,75 l bottles, box of 6 bottles, natural cork		8 and 10 °C