



**VIPAVA  
1894**



## LANTHIERI Sauvignon Blanc






Dry, wine of quality  
2017

*Calm, with distinctive citrus and tropical notes.  
Fresh and juicy. Typical.*

<b>Variety:</b>	100 % Sauvignon Blanc
<b>Region:</b>	Vipavska dolina. Northern slopes and lower sites of the valley.
<b>Color:</b>	Golden yellow with green hues.
<b>Odor:</b>	Lime and passion fruit. Some hay and mown grass notes.
<b>Taste:</b>	Aromatic on a first palate, juicy driven on the middle, with a medium body and distinctive minerality. Typical Sauvignon's aroma lasts long and lingers.

Sauvignon Blanc is an aromatic white variety, in Vipavska dolina most represented. According to the site and vineyard properties, it enables winemaker to produce fresh and fruit forward or even more complex and mature white wine style. Vineyards, used to produce a Lanthieri Sauvignon blanc are cultivated on the northern sites and lower slopes of the valley, where grape remains its aromatic characteristics and revealing medium sugar content.

Manually picked grape was collected in wine cellar and its stems were removed. 10 hours of cold maceration in inert atmosphere was allowed, following by gentle pressing and cold sedimentation. Fermentation accrued spontaneously, and took two months to ferment it to dry. Then racking and 6 months of maturation in stainless steel vats on authentic yeast composite. We created an aromatic and typical Sauvignon Blanc, with a rich and improved mouthfeel..

	<b>Alcohol:</b> 12,6 % vol. <b>Total acidity:</b> 4,5 g/L <b>Residual sugar:</b> 4,0 g/L		<b>Serving temperature:</b> For full experience chill it to 11 to 13 °C.
	<b>Storage:</b> At 10 to 12°C and 60 to 70% air humidity.		<b>Food pairing:</b> Sauvignon is traditionally combined with creamy, sour or goat cheese (Crottin de Chavignol). Also matching with poultry, red fishes, crabs or dishes spiced with parsley, basil, mint, thyme, white pepper...
	<b>Maturation potential:</b> Few years, but meant to be consumed in two years.		

### VIPAVA 1894 d.o.o.

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**Soil:**

*Lower sites of the valley, from villages Podraga to Dornberk and Črniče. Grows well on stronger soils, north oriented, shady sites.*



**Winemaking:**

*Grape was manually harvested in the beginning of September. Destemmed and cold macerated in inert atmosphere for 10 hours. After cold sedimentation, spontaneous fermentation occurred and took 2 months to ferment it dry. After six months of maturation Sauvignon become ready to being put to bottles.*



**Climate:**

*Combination of a warm Mediterranean climate with influence of cold north air. Most aromatic on lower shady sites, where night temperatures go low.*

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