

# VIRGO

## Colli di Parma Sauvignon

DOC

2023



### Grape Varieties

Sauvignon Blanc 100%

### Soil Type

Very deep, calcareous and alkaline soil, with clay and silt deposits. Rich substrate of alluvial gravel.

### Plant density/Yield per hectare

4200 plants/ 60 Q.li

### Vineyard/Age of vineyard

Monticelli / 14 years old

### Time of harvest

Last decade of August

### Winemaking notes

*Picking:* Manual with grapes selection

*Maceration:* Static maceration at five degrees

*Bâtonnage:* 6 months in stainless steel

*Ageing:* Bottle

### Tasting notes

*Color:* Straw yellow with greenish shades

*Nose:* Pleasant green sensations of aromatic herbs and Mediterranean scrub. Citrus notes and mineral sensations of flint at the end.

*Taste:* A good citrusy freshness is well-balanced by a pleasant sapidity on the finish.

### Analytical data upon bottling

Alcool 12,5% Vol. Sulfur dioxide is 91 mg/l

### Serving temperature

10 - 12°C

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