



**ROMANDIOLA**  
ANTICHE TERRE

## BOSCO ELICEO

DENOMINAZIONE DI ORIGINE CONTROLLATA

## SAUVIGNON



*Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15°C. Ageing in stainless steel tank with battonage for 4 months.*

**GRAPES:** Sauvignon

**PRODUCTION ZONE:** From the sandy soils of the D.O.C. area between the provinces of Ferrara and Ravenna

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12,00% Vol.

**CHARACTERISTICS:** The colour is a light yellow. Characteristic bouquet, typical, refined and delicate. Dry taste, harmonic, elegant, with bitterish and velvety aftertaste.

**SERVING SUGGESTIONS:** Excellent as an aperitif, goes well with starters, fish dishes and crustaceans.

**SERVING TEMPERATURE:** 10-12°C