



GIUSTI WINE



SAUVIGNON NEPIS SANT'EUSTACHIO

Grape variety: Sauvignon Nepis

Estate: Abbey

Soil: Medium texture tending to clayey, with a good presence of skeleton

Breeding: sylvoz and guyot

Density: between 3,500 and 4,000 plants per hectare

Vinification: Vinification in white. The primary fermentation takes place at a controlled temperature by selected yeasts. The post-fermentation wine is kept for a long period in contact with the fermenting yeast and periodically stirred until preparation for bottling.

Alcohol % v/v: 12,00 + 0,5

Total acidity g/l: 5,60 + 0,5

Sugars g/l: 4 + 2,00

Sensory Profile

It flaunts a straw yellow hue with large greenish reflections; flawlessly crystalline with good texture.

On the nose it is intense and complex, of very pleasant finesse and elegance; fresh notes of exotic fruity "mixed" with herbaceous scents are immediately perceived with clear recognitions of lime, pineapple, green apple, pink grapefruit, gooseberry, cedar and tropical fruit; following: mint, basil, green pepper, elderflower.

In the mouth it decisively transmits an important freshness and crunchiness on a savory base which support a balanced alcohol content.

The elegant and balanced body gives it a captivating and pleasant drink. The finish is fresh for a long time on a citrus and vegetable base.

Pairings: An excellent aperitif wine, it goes impeccably with red prawn and scampi crudités; Campania buffalo mozzarella with citrus mustard, burrata and San Daniele ham. Excellent with fried crustaceans and molluscs.

Serving temp: 8 - 10 ° C.

Notes

Sauvignon Nepis is a white berried variety obtained from the cross between Sauvignon and Bianca. It has excellent resistance to downy mildew and powdery mildew.

In Giusti Wine we are very attentive to sustainability and the use of these types of plants allows for cultivation to be more in harmony with nature.