

Fattoria Cabanon Winery

**Cabanon Blanc Sauvignon
"Opera Prima" igt**

Vintage: 2013

Grape Variety: Produced from the Sauvignon Blanc grape

Alcohol % 14.0

N. of bottles produced: 4500

Soil Very sparse, thin chalky clay on very steep, well-ventilated slopes

Altitude
300 mt

Vineyard: The estate's Levantina and Alto Poggio vineyards, high intensity cultivation and low yield per hectare.

Exposure
South East

Planting Method

Cordone Speronato

Number of Buds per vine: 8

**n. plants per
Hector** 4,200

Yield per Hector

35 Qli

Harvest

Ottobre



Vinification:

First, cold maceration of the pressed and destalked grapes, then moving on to white vinification (in-press separation of the skins and the must, cold static decantation, fermentation at controlled temperature). Aged entirely in steel casks. Bottling in the spring after the harvest

Character:

Floral hints when young, mineral notes after maturing in the bottle. Persistent, fresh and pleasantly long lasting. . An excellent wine with fish cooked in a salt crust. Wine of high level and great merit.

Palate & Nose:

On the eye, it is straw yellow with little flashes of green. Aromatically, it is very typical with freshly-mowed grass, tomato plant leaves and grapefruit peel. On the palate it is well structured, fresh and flavourful, and well balanced. The finish faithfully reprises the notes in the bouquet.

Serving suggestions-

It should be enjoyed chilled, 8-10 C. It can be served with Fish, seafood, smoked meats, rice and pasta dishes, and ripe, herby cheeses.