

Bosco Eliceo sauvignon



Price: 7,00€

Product Categories: [Wines](#)

Product Summary

An international variety that has adapted well to sandy soils. The classic aroma of the variety is combined with the characteristic minerality imparted by the soil, resulting in an elegant, fresh, fragrant wine, to be drunk young. It pairs well with seafood risotto and fish dishes in general. Alcohol content 12%. Serving temperature 8-10°C.

Product Description

Grape variety:
Sauvignon 100%

Soil:
90% sandy

Area of production:
coastal area of the Basso Ferrarese (Po Delta)

Micro-zone:
soils adjacent to the Abbey of Pomposa

Harvest:
third ten days of August

Vinification:
soft pressing, cleaning of must and temperature-controlled fermentation in steel

Aging process:
exclusively in steel

Bottle aging:
2 months in glass

Average production:
5,000 bottles