



"SANT'EUSTACHIO" SAUVIGNON NEPIS VENETO IGT

Sauvignon Nepis is a white berry variety obtained by crossing Sauvignon Blanc and Bianca. It has excellent resistance to peronospera and powdery mildew.

At Giusti Wine we are very aware of sustainability and the use of these types of plants allows cultivation that is more in harmony with nature.

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Variety: Sauvignon Nepis

Estate: Abbey

Soil: Medium mixture tending to clayey, with a typical reddish color

derived from the presence of iron oxides

Training system: Guyot

Density: around 4,000 plants per hectare

Vinification: White vinification. Primary fermentation takes place at controlled temperature by selected yeasts. The post-fermentation wine is kept for three months in contact with the fermentation yeast and shaken

periodically until preparation for bottling

Alcohol: vol % 12,00 + 0,50Total acidity g/l: $6,00 \pm 0,50$ Sugars g/l: less than 1

Sensory Profile

Straw-yellow tone with broad greenish highlights; impeccably crystal clear with good consistency.

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

In the mouth it is decidedly fresh and crisp on a savory base that backs up a balanced alcohol content.

The elegant and balanced body gives an appealing and pleasant drinkability. The finish is long fresh on a citrus and vegetal base.

Pairings: An excellent aperitif wine, it pairs impeccably with red shrimp and langoustine crudités; mozzarella with citrus mostarda, burrata and San Daniele ham. Excellent with fried shellfish and molluscs.

Serving temp: 8 - 10 ° C.