



# Maremagna Sauvignon Emilia PGI



## **Format**

75cl Bottle



## **Type of Wine**

Still White Wine



## **Visual exam**

Straw yellow color



## **Olfactory examination**

Aromatic notes of tropical fruits

## **Gustatory examination**



Good acidity, fresh and with a good hydrocarbon finish

<b>Full Name</b>	Maremagna
<b>Designation</b>	Emilia Indicazione Geografica Protetta
<b>Vintage</b>	Harvest 2019
<b>Grapevine</b>	85% Sauvignon Blanc, 15% Riesling
<b>Density Plant</b>	5000 Plants / hectare
<b>Form of breeding</b>	GDC
<b>Annual production</b>	5.000 Bottles
<b>Alcohol content</b>	12% Vol
<b>Total acidity</b>	8,5 h/l
<b>Sugar residue</b>	2 g/l
<b>Total sulfur dioxide</b>	22 mg/l
<b>Service Temperature</b>	Optimal at 8 * C



#### Characteristics Land and Vineyard

The Sauvignon is a vineyard of over 40 years while the riesling is very young, only 5 years old but from this very promising harvest.



#### Description

Sauvignon and riesling are grape varieties that prefer fresh and loose soils with the presence of silt, to enhance the fruit and aromatic characteristics.

The Sauvignon present in the Garofano farm a few meters from the Panaro river and the riesling present in our Torre dei Nanni farm exposed to the north-west and therefore in a cool area, together find a unique balance of its kind



#### Vinification method

The grapes are harvested in two phases, the Sauvignon the week after mid-August while the riesling the first week of September.

They are collected in 30 kg crates and pressed in whole bunches with a soft press.



#### Gastronomic combinations

Perfect on Salmon, first courses based on fish and shellfish in general.