

Bio

# QUATTRO LAGHI D.O.C. 2021



mOnTe  
delle vigne



## AGRONOMIC CHARACTERISTICS

**Grape variety:** 100% Sauvignon Blanc  
**Exposure:** East  
**Altitude:** 230/300 mts  
**Soil type:** Calcareous clay soils  
**Plants density:** 6000 vines/Hectare  
**Training system:** Elementary Guyot  
**Yield per hectare:** 60 ql.  
**Harvest time:** middle of August  
**Average age of vines:** 14 years



## OENOLOGICAL CHARACTERISTICS

**Typology:** Colli di Parma D.O.C.  
**Harvesting:** Hand-picked with selection of grapes  
**Fermentation temperature:** 14° C  
**Aging:** 6 months in stainless steel tanks  
**Alcohol content:** 13,5% Vol.



## ORGANOLEPTIC CHARACTERISTICS



**Colour:** Straw yellow with greenish reflections



**Serving temperature:**  
9-10° C



**Palate:** great balance between softness and freshness. Intense and persistent with appreciable harmony and finesse. Closing with an intriguing mineral note.



**Nose:** citrus aromas and delicate hints of officinal herbs intertwined with slight floral and balsamic notes.



**Food pairing:** goes well with sweet and fragrant cured meats, flavorful fish preparations, but also fish tartare or carpaccio, fresh and blue cheeses.