LAVINIA ESTATE

PRINCIPESSA Sauvignon Blanc & Pinot Gris



Specifications

Manufacturer:	Lavinia Estate
Origin:	Varietal wine without PDO/PGI
Type:	Dry white wine
Variety:	Sauvignon Blanc - 82% / Pinot Gris -18%
Vintage:	2023
Alcohol content, % vol.:	13
Barrels maturation:	No
Barrels type:	-
Aging potential:	2-3 years at t=13-18°C and hummidity not exceeding 85%
Recommended consume temperature:	12°C

Terroir

Transitional-continental climate with cool, dry summers and warm winters. The region is characterized by the natural phenomenon of evening wind - a light wind that appears at night and stops before noon, as a result of the different heating of the air between the flat and mountainous areas. Evening primrose is an excellent regulator of alcoholic fermentation and favors the formation of aromatic substances in the grapes. The soils are sandy-clay and clay-limestone.

Technology

The cooled grapes pass through a vibrating table for manual selection of the bunches. The destemmed grapes is transferred to a 2 cubic meters pneumatic press, where the whole berries are pressed to a pressure of 1.2 Bar. Cold enzymatic clarification followed by fermentation with pure wine yeast culture at 13-15°C. Aging "sur lie" for 6 months batch blending, stabilization, filtering and bottling.

Tasting notes

Sparkling, light straw color with greenish hues. The wine is fresh, elegant and balanced. The lemony, grassy and citrus notes of Sauvignon Blanc are combined with the minerality and fruitiness of Pinot Gris. Juicy body with pleasantly harmonious acidity and a spicy citrus accent in the aftertaste.

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