



NERONEIMPORTS

MORO

SAUVIGNON

Style: Dry white wine with great structure.

Colour: Intensive straw yellow color.

Aroma: Intensive aroma recalls the white elder three blossom, and aromatic plants (sage, rosemary).

Taste: Fresh and pleasant taste, with harmonic and soft acidity. In the aftertaste we feel the great minerality of this wine.

Food pairing: It accompaings well with meat cold cuts and appetizer, and main fish courses.

Serving temperature: 8 – 10°C

Vineyard: Terrace covered with grass, marl soil. North-west exposition.

Vine form: Single guyot.

Harvest: Hand harvest, middle of September.

Vinification: Slightly pressed. Fermentation with selectionated yeast in stainless steel tank for 12 days at 15°C. Mixed with fine yeast till end of January.

Maturation: 8 months stainless steel.

Bottling: 0,75L bottle with cork.

