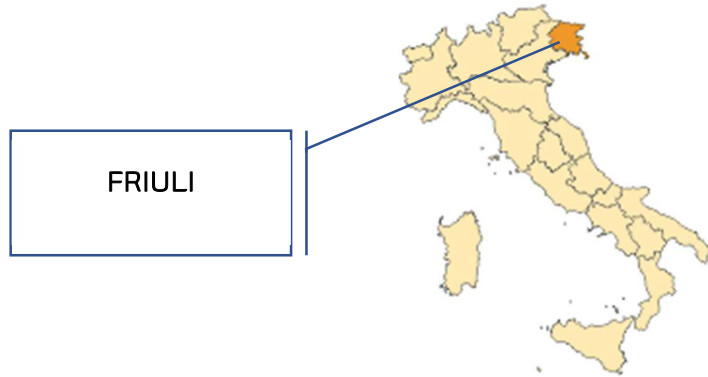




COMELLI

Sauvignon Blanc Colli Orientali DOC



ESTATE:	COMELLI
WINE:	Sauvignon Blanc Friuli DOC (Colli Orientali)
GRAPES:	100% Sauvignon Blanc
REGION:	Friuli Venezia Giulia
CITY:	Faedis
SOIL:	Calcareous marl
TASTING NOTES:	

COLOR: Straw-yellow color with green reflections

NOSE: It reveals tropical aromas of passion fruit and mango, together with hints of mint and tomato leaf

TASTE: Its striking intensity in the palate gives a wonderful mouthfeel and a long refreshing finish

COMMENTS:

The Comelli Family and all their collaborators share a simple model for life: respect for the land and traditions, courage to innovate, and the essential conviction that the search for quality is the ultimate goal of one's work.

The hillside Estate vineyards of Comelli winery are expertly planted, pruned, handpicked and vinified to create full-bodied wines with expressive fruit and a distinctive mineral character. The Estate vineyards unique soil and proximity to the Alps and Adriatic Sea, moderate temperatures and extend the growing season.

After the harvest, destemmed grapes are placed in stainless steel tanks with separating grills for 24 hours at low temperature (cryomaceration) before being gently pressed.

The juice undergoes spontaneous decantation for 8-12 hours, followed by controlled fermentation (16-18 °C). The wine is then kept within total yeast limits for a short period and then kept under light yeast limits until spring when it is bottled.

It pairs with traditional Friuli dishes such as "frittata" with herbs. It is also a perfect match with vegetable soups and asparagus risotto.