



salis terrae

Sauvignon Blanc — DOC — 2017

A young company, created in Friuli just two years ago, but already promising great things. Starting from the name, Salis Terrae (which in Latin means precisely the salt of the earth) chosen to allude to the earth and its precious fruits of labor, as precious as, in antiquity, salt. Sauvignon Blanc Friuli Colli Orientali DOC produced from vines on land composed of marl. Salis Terrae is located in the heart of the territory of the greatest Italian and world whites, the hilly area which is part of the DOC Colli Orientali and Isonzo areas

Varietal: Sauvignon Blanc 100%

Region: Friuli Venezia Giulia

Terroir: Calcareous marl

Alcohol Content: 13.5%

Color: Straw yellow with green reflections

Bouquet: Delicate and aromatic with hints of citrus, aromatic herbs such as sage and mint, vegetables such as tomato leaves and peppers

Taste: Structured, intense, voluminous, pleasantly fresh and sour. The aftertaste is characteristic, full of complex and intense sensations, incredibly persistent

Pairings: An aperitif wine that goes well with fish appetizers, both cooked and raw, first fish dishes, boiled fish, vegetable soups, creams and velvety, medium-aged cheeses

Suggested serving temperature: 12° – 14°C (53 - 57°F)



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