



Prediomagno®

SUITAS
PIEMONTE SAUVIGNON
D.O.C.



AREA OF PRODUCTION

The vineyards that produce this wine are located between the municipalities of Montemagno and Grana at an altitude of 230-260 m above sea level on calcareous clayey soil with south-eastern exposure.

GRAPE VARIETY

100% Sauvignon. Training system: Simple Guyot. Harvested by hand between the end of August and the beginning of September.

VINIFICATION

The crated grapes are subject to a manual selection that allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

In steel, then in the bottle, placed horizontally and kept at a controlled temperature.

DESCRIPTION

The colour of the wine is straw-yellow with greenish highlights. Hints of white-fleshed fruit, sage and tropical fruits are released to the nose. On the palate, it is full and displays a fine balance between structure and acidity with a long, persistent finale.

PAIRING

Recommended as an aperitif and with fish and shellfish dishes, white meats, fresh cheeses and asparagus dishes.

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (under 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 2-3 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

8-10 °C