



Piemonte DOC Sauvignon

RELAIS BIANC

THE WHITE SOIL OF COCCONATO

After twenty years of experience in the Chardonnay cultivation in the white soil of Cocconato, we wanted to deal with another white wine, with interesting results. These soils are traditionally saved for red grapes vineyards because they yield strong yet elegant wines. So, it was a surprise to discover that here the white wines become savory, intense, scented and long-lasting. In the land of the Pieve Estate we grow since many years this international grape that adapted well to the chalk soils of this area.

VINEYARD

Varietal: Sauvignon Blanc

Vineyard: Bricco della Pieve, Cocconato

Altitude: 350 metres a.s.l.

Soil: limestone with white marls

Vine training technique: low spurred cordon

Exposure: West

VINIFICATION

Our Sauvignon fermentation is preceded by a soft pressing, then we let the must get crystal clear for a night at cold temperatures before starting the fermentation. The wine is aged "sur lie" for ten months in steel vats before bottling.

WINE

Monferrato proved to be an excellent area for fragrant and fruity wines, where beside the most intense reds, white grapes are grown to produce long-lasting, fragrant and aromatic wines. This Sauvignon fully shows the character of its terroir in the nose and mouth; however, although the wine is made in purity (100% single grape varietal), it doesn't present too much of the intense acidic aromas that are typical of the varietal. On the other hand, it can be recognized thanks to its scents of apricot, pineapple, rosewood, gooseberries, iris, fresh mint and citrus peel. The palate is creamy and fresh thanks to the balanced acidity and savouriness typical of the terroir of origin. Does not age in wood and expressed its best qualities two or three years after bottling.

