

LUISA

SAUVIGNON ISONZO DEL FRIULI DOC

A green-skinned grape variety originating from the Bordeaux region of France.

The name probably comes from the French word "sauvage", meaning wild. Isonzo del Friuli is on the same latitude of the Southern Borgogna, the Cognac area in France and of the Willamette Valley in Oregon.

The 210 acres of Luisa vineyards are in the flood plain at the beginning of the Collio and the Carso.

TASTING NOTE



Golden in color, this Sauvignon has a very fine typical bouquet, reminiscent of sage, paprika and leaves of tomato.

A wine of great structure and excellent acidity, with a pleasant zesty and mineral finish.



VITICOLTORI SIN DAL 1927
LUISA



FOOD PAIRINGS

Ideal with elaborate starters, strongly flavoured and spicy dishes, seafood.



VINEYARD & PRODUCTION INFO

Vineyard location: Mariano del Friuli, Corona - Isonzo del Friuli DOC

Vineyard size: 15 Ha

Soil composition: mix of gravel with a prevalence of clay

Training method: Guyot

Elevation: 53 m asl

Vines/hectare: 5.500

Exposure: North-South

Vine age: 20 y

Harvest time: early September

First vintage: 1980

Production: 50.000



WINEMAKING & AGING

Varietal composition: 100% Sauvignon

Fermentation container: stainless steel vats

Length of fermentation: 12 days at 16°C

Maceration technique: cold, on the skins

Type of aging container: stainless steel tanks of 50-100 Hl

Length of aging: 6 months "sur lie"

Length of bottle aging: 2 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 2,4 g/L

Acidity: 6,6 g/L

Dry extract: 22,3 g/L



PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa

Winemaker: Michele Luisa

Total acreage of wine: 110 Ha

Winery production: 370.000 bottles

Region: Friuli-Venezia Giulia



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