

Italian Market Only

Sauvignon Blanc Vigneti Delle Dolomiti IGT

The Bollini story began in 1979, when Neil and Maria Empson decided to create their own label in the Alpine foothills of Friuli and Trentino. Their goal was to showcase the excellence and consistency of international varieties grown in the cool northeastern regions, while keeping the prices affordable. A classic in the Dolomites, Sauvignon Blanc has found growing conditions similar to those in its original terroir in southern France. This grape performs best on sunny hillsides where soils are rich in gravel.

Most recent awards

JAMES SUCKLING: 90/100

LUCA MARONI: 91/100

Winemaking and Aging

Grape Varieties:	100% Sauvignon Blanc
Fermentation container:	Stainless steel
Type of yeast:	Selected
Length of maceration:	12 hours
Malolactic fermentation:	No
Aging containers:	Stainless steel
Closure:	Diam or screw-cap

Vineyard

Soil composition:	Gravelly
Altitude:	300 meters (984 feet) above sea level
Vine density:	4,000-5,000 vines per hectare
Exposure:	South/Southwestern

Tasting Notes and Food Pairing

Tasting notes:	Pale straw yellow. Complex and aromatic on the nose, full with assertive personality on the palate, reminiscent of fig, elderflower.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Ideal with full-flavored appetizers and fish in sauces.
Aging potential:	1-2 years

Alcohol:	12,5%

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