



IL CONTE VILLA PRANDONE



BELVA DI TERRA

Brands Sauvignon I.G.P

Alcohol content: 13,5% Vol

Production area: The hills of Montepandone - 250m above sea level – Ascoli Piceno – Marches

Grapes: Sauvignon 85% and Pecorino 15%

Yield (grapes per hectare): 50 q.li

Plant breeding system: Guyot on espalier

Soil composition: medium texture, clayey, rich in mineral components.

Vinification and production system: Harvest and selection of grapes. Delicate whole bunch pressing and racking by natural sedimentation. Slow fermentation at controlled temperature and aging for 6 months on the fine lees, partly in wooden tonneaux (50%) and partly in amphora (50%). Assembly one month before bottling.

Organoleptic Description: intense and bright straw yellow with a delicate greenish tinge.

Smell: the fruity aromas of green apple, white peach and passion fruit stand out which overlap with the aromatic olfactory components of elderflower, green tea and mint.

Taste: on the palate the fruity taste already perceived in the bouquet is confirmed, flanked by a delicate acidity. The highly articulated organoleptic profile comes from a play between freshness and mineral taste, enhanced by a very long aftertaste.

Serving Temperature: to be served cold at 10–12°C.

Gastronomic suggestions: it goes perfectly with shellfish crudités and important and elaborate fish dishes, with preparations based on farmyard animals with aromatic herbs.