



GROSSUTTI

Sauvignon

Grape: medium vigorous, adaptable to various lands as long as not humid.

Wine: vinified in white with a beautiful yellow straw coloring, with greenish streaks, aromatic, with a nose and taste evoking exotic fruits, peaches and yellow peppers.

Denomination: DOC Friuli Grave.

Suggested food pairing: Great served as aperitif wine. Also pairs well with antipasti and prosciutto, noble fish as lobster, langostine, scampi. Salmon, creamy soups and consommés. Served at 8-10° C.



**Azienda Agricola GROSSUTTI
di Ferruccio, Daniele e Federico Grossutti s.s.**

Via Vittorio Emanuele, 18 - 33032 Bertiole (UD) - Italy
Tel. +39 0432 917 056 - Tel./Fax +39 0432 914 002
www.grossutti.com - info@grossutti.com