



Tenuta Plozner

# Sauvignon Blanc

A straw yellow colored wine with a bouquet typical of the variety with clear vegetal hints of sage, green pepper, nettle, tomato leaves, and boxwood. The flavor is fresh and persistent with a citrus fruits on the palate with a vegetal finish.

100% Sauvignon Blanc

Organic

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Appellation	DOC Friuli Grave
Vineyard	The north–south exposed vineyards sit at the base of the Dolmites, with Guyot trained vines on gravel alluvial soils on a pebbly surface.
Vinification	Soft pressing of the grapes and traditional white vinification with fermentation at a controlled temperature (18 ° C). Aging in stainless steel vats and after in bottle to evolve the sensorial features.
Pairing	Serve with light starters, Pasta with spring vegetables, egg dishes and asparagus

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Since the beginning of 1900 the family Bettili has both cultivated vines and made and sold wine in the hills in the northeast of Verona. In 2013, Cristiana concluded the takeover of an historical and famous winery founded during the sixties in the area of Friuli Grave DOC, where the stony soils gives wines mineral aromas and a fresh taste. With deep convictions for sustainable practices, Cristiana focuses on healthy grapes and vineyards to minimize efforts in the cellar. Following these beliefs, the vineyards of Tenuta Plozner have been certified organic since 2016.

