



SAUVIGNON BLANC

IGT TREVENEZIE

CANTINA LEVORATO



Producer: Cantina Levorato

Region of Origin: Trevenezie, Italy

Appellation: Indicazione Geografica Tipica (IGT)

Grape Variety: 100% Sauvignon Blanc

Alcohol Vol.: 12%

Harvesting: The grapes are handpicked in mid to late September when they reach optimal ripeness, preserving the balance of aromatic intensity and refreshing acidity. Harvesting is done during the cooler hours of the day to maintain the wine's fresh and crisp character.

Vinification: After a brief period of skin contact to enhance flavor extraction, the grapes are gently pressed. Fermentation takes place at controlled temperatures with selected yeasts to maintain the varietal's signature freshness and aromatic profile. The wine is aged in stainless steel tanks to preserve its purity and vibrant character.

Appearance: Pale straw-yellow with bright greenish reflections, showcasing its crisp and fresh nature.

Nose: Intensely aromatic, offering notes of gooseberry, green apple, and freshly cut grass. Hints of citrus fruits, such as grapefruit and lime, along with a touch of elderflower, add complexity and freshness.

Palate: Crisp and lively, with flavors of green apple, citrus zest, and a subtle herbal note. The refreshing acidity provides a bright and clean mouthfeel, while a delicate minerality lends depth to the wine. The finish is crisp, with lingering notes of lemon peel and fresh herbs.

Best With: Fresh seafood, such as oysters, shellfish, or ceviche. Grilled white meats like chicken or turkey.