



AZIENDA AGRICOLA La Fusina

LANGHE SAUVIGNON DOC

Our new project was born in 2022 with the launch of Langhe Sauvignon on the market. It is a small production of about 2500 bottles.

This wine has a pale straw yellow color with marked green reflections.

The scent is harmonious with delicate notes of yellow melon and quince, a delicate olfactory balance with intense vegetal notes and a delicate memory of passion fruit.

The flavor is savory, lively and fresh; it is also very aromatic, with notes of yellow nectarine peach, pink grapefruit and mineral notes, with persistence of fresh sensations and citrus nuances.

The peculiar label differs from all the others: it is a hymn to the future and to the new generations that are growing.

Vinified in wood and aged in steel, it ends its maturation in the bottle.

Production area: Dogliani

Grape variety: 100% sauvignon

Altitude: 300 meters

Soil: limestone and clay

Age of vineyard: approximately 5 years

Vinification: classic with vinification, with pressing of the grapes

Refinement: steel and some months in bottle

Serving temperature: 10-12 °C

Perfect dishes: fish dishes, especially raw and shellfish, crustaceans and tuna carpaccio. Thanks to its soft taste it is ideal for combining ethnic or particularly spicy dishes