



BASALTIK SAUVIGNON

Veneto Indicazione Geografica Tipica

“Basaltik”, its gamut of aromas is strongly influenced by the volcanic soil from which it comes. This is the ideal wine for those who like the forthright, aromatic characteristics of Sauvignon. An intense, typical nose, nuances of peach, grapefruit, mint, sage and aromatic herbs. It is full and structured on the palate, and very well-balanced. With fish or seafood dishes, specially with organic green salads.

Grape variety

100% Sauvignon from the estate's own vineyards.

Viticultural details

Modified Veronese Pergola training system with plant density of 3,300-5,400 vines/ha (1,335-2,185/acre). Yield of around 55 hl/ha (490 gallons/acre). Soil of lavic basalt with volcanic origin. At 80 m. (260 ft.) above sea level, with south-easterly exposure. Age of the vines 30 years.

Vinification and maturation

The grapes are harvested during the first ten days of September, and we pass through the vineyards several times so as to pick the bunches when they are at optimum ripeness. Picking takes place during the coolest part of the day in order to enhance the grapes fresh varietal aromas. The subsequent destemming, maceration on the skins and soft pressing of the grapes are followed by cold settling and temperature-controlled fermentation. The wine is then aged on its lees in stainless steel tanks for around six months.

Tasting notes

Colour: very bright straw yellow.

Nose: an intense varietal scent of peach with hints of grapefruit, mint, especially sage and tomato leaves.

Flavour: very full-bodied yet lively on the palate, with excellent balance and length.

Alcohol: around 12,5% vol.

Serving suggestions

With fish or seafood dishes, specially with organic green salads. Serve at 10°-12°C (50°-54°F).

Bottle sizes available 750 ml.



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100% Sauvignon



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