



Name:	Cascari
Denomination:	Sauvignon IGP Vigneti delle Dolomiti “Collina Zinzèle”
Wine:	Sauvignon 100%
Type of cultivation:	Pergola and Guyot
Brief notes on the history of the vine:	After an old terraced vineyard had been recalimed in 1991, and the soil renewed, with the aid of technological innovations the hillside slope was densely planted with low vines. “Collina Zinzèle” was thus created with the vines growing on the steepest side of the slope in order to achieve a limited yield of superior grapes from every vine.
Production:	50 hl per hectare
Place of production:	“Alla Quartella” vineyard (Loc. Longariva; home production) “Collina Zinzèle” vineyard (Loc. Sano Municipality of Mori -Tn).
Vinification:	Fermentation of the must without the skins at a controlled temperature for one and a half weeks with partial blending of the macerated must
Characteristics:	
Colour:	Straw yellow with light greenish reflections
Smell:	Various fruit and vegetable scents: citrus fruits, figs, tropical fruit, elderberry and nettle
Taste:	Soft, delicate, harmonious with characteristic flavour of fruit reminiscent of the original grape
Ageing:	2 - 4 years
Serving Temperature:	10° - 11° C.
Best with:	Hors-d’oeuvres, fish in sauce, first courses based on fish and shell-fish