



Fumé Blanc 2018

This wine, made from 100% Sauvignon Blanc grapes, has a specific green-yellow color and crystal clearness. The scent, which is splendid and elegant, reveals vegetal aromas complemented with tones of tropical fruits. The taste is full, varietal, with a typical freshness and with a long and harmonious aftertaste.

The uniqueness of the wine results from the ageing in new French oak barrels with pronounced minerality, as well as from the application of the "sur lie" method, which enables the extended contact of the wine with the fine lees. In this way the complex bouquet of this wine is enriched with discrete flint tones and hints of smoke. This wine is best served at 7-10°C, combined with fresh sea fish, salmon starters, green salads and chicken dishes.

Alcohol: 13% by Vol.

Bottled: May 2020

