



SAUVIGNON

TRE VENEZIE IGT
SEMI - SPARKLING

Sauvage and eccentric

International varietal interpreted by Cantine Maschio in a semi-sparkling IGT Trevenezie version. A wine with a fierce personality (the name Sauvignon coming from the French "sauvage", wild), able to inebriate the senses of smell and taste for an eccentric tasting experience, whether in the most diverse pairings or as a "vino da meditazione".



DESIGNATION
TRE VENEZIE IGT



GRAPES
Sauvignon and other white grape varieties



AREA OF ORIGIN
Selected vineyards in the area of Triveneto
(North-Eastern Italy)



RESIDUAL SUGAR
8 g/L



ALCOHOL CONTENT
11% vol.



SERVICE TEMPERATURE
8-10°C



COLOUR
Straw yellow with greenish highlights.



BOUQUET
Inebriating floral expressions of medicinal and aromatic herbs anticipate enveloping notes of passion fruit, papaya and melon, punctuated by hints of green pepper.



TASTE
Fresh, full, seductive: a vibrant sip that surprises in combining acidity, minerality and aromaticity, expressed with strength but in perfect balance, with a persistent aromatic aftertaste.



PAIRINGS
A bold, aromatic imprinting makes this wine ideal for pairings with particularly spiced dishes, allowing interesting combinations with exotic cuisine. Characterized by a natural vocation to vegetarian pairings, it finds its best expression with vegetable soups and fancy salads.