

# SAUVIGNON BLANC

*So typical but so different. An aroma that captures you, for an absolute experience for the senses: powerfully unique.*

*SUN GODDESS WINES are produced with love and passion from sun-kissed vineyards owned by Fantinel family in Friuli Venezia Giulia, where the peculiar microclimate and the precious terroir guarantee premium quality wines.*



Mary J. Blige

*The name SUN GODDESS evokes powerful childhood memories that I carry with me today. I've always loved the sun, and as a child I always tried to capture the sun's warmth and energy. It was magical to me, and it's with that spirit, that my sister began calling me "Sun Goddess".*

*"Sun Goddess" immediately struck me as the perfect name as it connects my real life, conveys the connection between nature, and the personality of wines I enjoy the most, combined with my style and that of Fantinel.*

Straw-yellow with lively greenish tinges. The bouquet is intensely aromatic, with tropical and spicy notes of passion fruit, banana, and melon. On the palate it is particularly structured with a balance between an intense acidity and a velvety smoothness with a long finish.



## TECHNICAL NOTES

**Grapes:** Sauvignon Blanc

**Origin:** Friuli DOC

**Soil:** gravel

**Vineyards' average age:** 25 years

**Training system:** Guyot

**Vines per hectare:** 5,000

**Yield per hectare:** 13 tons

**Harvest:** the grapes are picked at the moment of perfect ripeness, normally at the beginning of September.

**Vinification:** fermentation and maturation in temperature controlled stainless steel tanks.

**Appearance:** straw-yellow with lively greenish tinges.

**Nose:** intensely aromatic, with tropical and spicy notes of passion fruit, banana, and melon.

**Palate:** particularly structured with a balance between an intense acidity and a velvety smoothness with a long finish.

**Alcohol:** 12.5% vol.

**Ideal serving temperature:** 10-12°C

**Pairings:** this Sauvignon Blanc is a very elegant white wine. Especially, its refined aromatic intensity pairs exquisitely with fish hors d'oeuvres and shellfish.