



Wijnfiche

Tonon bianco | Grave del Friuli DOC

Sauvignon blanc

Italy (FRIULI) – 2022

Domain

Tonon

The company, established in 1936 by Pietro Tonon, follows his important teachings: constant research, great attention to the vineyards, vintage selection and careful processing to take wine to the tasting. Today this is backed by technological innovations with respect to tradition and the product. The ageing and maturation of our best wines take place in small oak casks. Our company belongs to the association for the protection of Conegliano Valdobbiadene D.O.C.G. since its foundation.

Vinification

“White” i.e. without skins, slow fermentation of 15/20 days at low temperature. At the end of this process the wine is stored in thermo conditioned tanks until bottling.

Taste

Light straw yellow colour and greenish nuances, well-balanced body. With the passing of time its strong aroma reminds of pepper, sage and mint.

Food pairing

Fish | Asparagus | Aperitif

General information

Type: White wine

Grape varieties: Sauvignon blanc

Viticulture: Traditional

Serving temperature: 7-10°C

Taste profile: Aromatic fresh

