



Marco Bonfante S.r.l.

**SB**  
*Sauvignon Blanc*

MONFERRATO  
DOC  
BIANCO



**GRAPES:** Sauvignon Blanc

**PRODUCTION AREA:** Commune of Nizza Monferrato.

**HARVEST:** mid-September.

**VINIFICATION:** light pressing, draining of the must and temperature-controlled fermentation

**COLOUR:** straw yellow with slight greenish reflections.

**BOUQUET:** fresh, with an intense fruitiness - typical of the variety – that is reminiscent of peach and tropical fruit, as well as floral aromas of elderflower and broom.

**TASTE:** on the palate it is dry, delicate and mineral. The harmony of its perfumes and its non-cloying aromas go well with the wine's structure; the marked acidity is well balanced with a not too high alcohol content.

**ALCOHOL CONTENT:** 12.5-13%

**TOTAL ACIDITY:** 6-6.5 g/l

This wine is recommended with appetizers, fish-based dishes and shellfish. It should be served at a temperature of 10/12°