

PRODIGO



*Lavish,
SUMPTUOUS,
Luxurious & GRAND*

SAUVIGNON BLANC *FRIULI GRAVE*

Denominazione Di Origine Controllata

In Italy, making food and wine is so entirely natural it almost appears instinctive. As we undoubtedly agree, they belong together, which is why we've created PRODIGO; meaning lavish, sumptuous, luxurious or grand. Our wines celebrate the marriage of Italian food and wine allowing every night to be a PRODIGO night.

UPC# 0 89832 90132 7
12pk / 750ml

VINTAGE: 2023

VARIETAL: 100% Sauvignon Blanc
CELLARING: 2 years
ALCOHOL CONTENT: 12.5%

REGION: Friuli Grave Denominazione Di Origine Controllata

VINIFICATION: After soft-pressing the must is left to ferment at a temperature between 59°-63°F for 15 - 20 days in stainless steel vats. The wine is then stored at a controlled temperature between 64° - 68°F in special stainless-steel tanks until bottling.

TASTING NOTES: With only a handful of exceptions, Italy's most stylish, highest quality white wines come from Friuli Grave. Our Sauvignon Blanc is one of the most vibrant and aromatic wines with fresh flavors of peach blossom and citrus fruits. Shows an intense and persistent aromas with a pleasant and velvety body on the palate.

ENJOY WITH DIVERSE CUISINES, WILL PAIR WELL WITH VEGETABLE SOUPS –ESPECIALLY CREAM-BASED.
PAIRS BEST WITH GRILLED SEAFOOD, SMOKED OR CURED FISH AND POLENTA.

