



LA GIOSTRA  
DEL VINO



WINEMAKER  
GIUSEPPE FRANCESCHINI

## SAUVIGNON BLANC RESERVA

### VARIETY

Sauvignon Blanc 100%

### VINEYARD LOCATIONS

Vista Flores - Tunuyán (Mendoza - Argentina)

### YEAR OF HARVEST

2012

### HARVEST

Manual harvesting using 20 kg crates

### DATE OF PLANTATION

2002

### VINE TRAINING SYSTEM

Bilateral Guyot

### PLANT DENSITY (PLANTS/HA)

6000

### TERROIR

A large amount of sun, with soil consisting of a large percentage of silty clay, a little sand and a large percentage of pebbles.

### AVERAGE HEIGHT ABOVE MEAN SEA LEVEL (M)

1000

### YIELD PER PLANT (KG)

1,5 y 2

### VINIFICATION

Pressing of the entire grape, decanting of the must flower for 48 hours without using enzymes. Using selected yeasts, fermentation occurs between 16 and 19°C in wooden barrels. After fermentation, the wine is kept on the lees for 2 months and then 12 months in wooden barrels before it starts to age on the bottle.

### FERMENTATION TEMPERATURE

Between 16 and 19 °C

### ALCOHOL

13 % vol.