

FARELLA

SAUVIGNON BLANC



fresh and bright, this sauvignon carries an elegant nose of grapefruit, lemon, and white peach. Clean minerality on the palate makes this wine ideal for enjoying alone or for pairing with light seafood dishes.

Color: White

Grapes: 100% Sauvignon Blanc

Soil: Stony loam

Age of vines: 20 years old

Altitude: 350 m above sea level

Aspect: West

Fermentation: Cold fermentation in stainless steel

Aging: In stainless steel

Production: 4,000 bottles per year

Represented by Soilair Selection

Seventy.com/FarellaSauvignonBlanc