



## MEJO

**Mejo** has the innate elegance and the stirring character typical of **Sauvignon**, the best expression of this grape well known for its allure and charme, able to conquer every one with its intense and refined aromas. It can surprise with the refinement of its aromas and for intense bouquet. For our Sauvignon we have chosen the best soils: is in the Grave's rows of Piave River that he can surprise for the pureness and the harmony of its unmistakable flavours.

**Appellation** I.G.T. Veneto

**Soil type** Gravely

**Grapes** 100% Sauvignon

**Training system** Sylvoz and cordone speronato

**N° of vines-hectare** 4.000 – 5.000

**Per-hectare yield** 80 q

**Harvest period** Last week of August

**Vinification** 6 hours maceration, followed by light pressing yielding 50% free run must. Cool temperature fermentation (10°C) for 15 days.

**Ageing** 6 months sur lie in stainless steel, then 120 days on bottle

### TASTING NOTES

**Colour**

Straw yellow with pale green highlights

**Aroma**

Exceptional elegance, initially with scents of green pepper and tomato's leaf, with hints of peach and melon, then more complex impression with sage and mint in evidence

**Taste**

Superb texture and depth, with lively flavours on the palate and finish nicely mirroring the nose. Almost endless, smooth finish

**Serving suggestions**

Ham horse d'ouvre, shellfish, asparagus and vegetable soups.

Serving temperature: 8/10°C.



*"Conturbante ed armonico. E'incontro di luce e terra"*