IMPERO



Special Selection - Sauvignon Blanc St. Joris - Special Selection - Sauvignon Blanc

APPELLATION
Central Valley

VARIETAL COMPOSITON Sauvignon Blanc

ALCOHOL CONTENT 13% Alc. By Vol

WINEMAKING

Fermentation starts with active dry yeast (Cerevisiae) at temperatures that range between 14°C and 16°C (57°F-61°F). Fermentation under a reductive method with minimal aeration, protecting the wine from oxidation. Aged on its lees in stainless steel vats for 2-3 months before bottling.

TASTING NOTES

Palate is fresh, crisp, with a nice acidity and a very pleasant finish.

FOOD PAIRING

Excellently wine for sushi.



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