

# SAUVIGNON BLANC, VENETO, IGT, 2006

Satre (Cantine Sacchetto)



Satre is located at the point where the provinces of Treviso, Padua and Venice meet and precisely in a small town called Trebaseleghe in Veneto.

The company was founded by late Sisto Sacchetto who set up this vine and wine-making trade in the early 20's. The change into a productive and more structured reality took place in the 1980's at the hands of the second generation. Filiberto and his son, Paolo, still handle the selection of the wines with respect for the values linked to the land and tradition.

**Tasting Notes:** Crisp and fruity, this is an excellent aperitif and a fine companion with fish, light meats and many pasta dishes. It offers pleasing suggestions of pineapples, lemons, and tropical fruit, together with a hint of herbal quality commonly found in wines made with this world famous grape.

**Region:** Veneto

**Classification:** Veneto IGT

**Area of Production:** Treviso

**Grape Variety:** 100% Sauvignon

**Soil:** Alluvial - middle mixture

**Average Age of Vines:** 13 years

**Trellising System:** Guyot

**Production per Acre:** 4.02 tons

**Vinification Technique:** Must obtained through soft pressing on horizontal press; fermentation of pure must at controlled temperature

**Maturation:** Stainless steel

**Total Acidity:** 5.8 - 6.2 g/l

**Residual Sugar:** 9 - 10 g/l

**PH:** 3.2 - 3.3

**Alcohol:** 11.5%

**Total Cases Produced:** 8,333