

ASSEDIO



TASTING NOTES

Green hint on a pale yellow color, intense, clear, easily flowing to the glass. Light to medium body, with an aromatic profile

NOSE

Herbal notes of hay and nettles, aromatic and a balsamic part is evident with notes of lemon balm and lemongrass, closing with pink grapefruit and ripe yellow peach.

TASTE

Aromatic, pleasantly dry, light-bodied, balanced wine.

QUOTE

First wine based on a Sauvignon Blanc, Incrocio Manzoni and Grechetto Gentile grapes for the winery.

Bollino Rosso Award - Merano Wine Hunter 2022

FOOD PAIRING

Mushrooms and truffles, traditional asian sweet and sour dishes w, spaghetti with anchovies, capers extra vergine olive oil. White fish, medium-aged hard cheeses. Vegetarian cuisine.

AZIENDA AGRICOLA ALESSANDRO FEDRIZZI

CASTELLO DI SERRAVALLE - VALSAMOGGIA - BOLOGNA - EMILIA-ROMAGNA
ITALIA - WWW.FEDRIZZIVINI.COM - INFO@FEDRIZZIVINI.COM

GRAPE VARIETY	65% SAUVIGNON BLANC 30% INCROCIO MANZONI (PINOT BIANCO & RIESLING) 5% GRECHETTO GENTILE
VINEYARD	ZOLA PREDOSA - LA CASTAGNOLA BOLOGNA - EMILIA ROMAGNA
SOIL	CLAYS, MARLY AND SILTY CLAYS, STRATIFIED ARENITE AND YELLOW SANDS
VINE TRAINING SYSTEM	SINGLE CORDON - GUYOT
GRAPES PRODUCTION / HA	90/110 QUINTALS
HARVESTING TIME & METHOD	SAUVIGNON BLANC AND INCROCIO MANZONI ARE HARVESTED SEPARATELY, VINIFIED AT DIFFERENT TIMES IN STEEL TANKS.
MATURATION	TEMPERATURE-CONTROLLED FERMENTATION IN STEEL TANKS. AT THE END OF THE WINTER SEASON WE BLEND. THE WINES. IT RESTS UNTIL BOTTLING AFTER SPRING AND THEN FINISHES AGEING IN THE BOTTLE.
BOTTLE & SIZE	LIGHT BURGUNDY BOTTLE - 0,75 L
CLOSURE SYSTEM	SUGAR CAN - BIODEGRADABILE
SERVICE TEMPERATURE	8-10 °C - 46-50 °F

WINE ANALYSIS

ALCOHOL	12 % VOL
SUGARS	0,30 GR/L
ACIDITY	4,98 GR/L
PH	3,25
TOTAL SULPHUR DIOXIDE	88 MG/L
VINTAGE	2021