

Artitude

Sauvignon 2021, PGI Codru

TECHNICAL SHEET



Sauvignon Blanc 100%

Type: Dry white

Alcohol: 12 % vol

Volume: 750 ml



Ageing: Not barrique-aged

Vintage: 2021

Fermentation: In stainless steel tanks at a controlled temperature of +16 °C

Closure: Cork



Clarity: Brilliantly clear

Intensity: Medium



Sweetness: Dry

Residual sugar: 2.0 g/l



Gooseberry, grapefruit, elderflower and freshly cut grass, with lively acidity.



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Food pairing: Herb salads, cold starters such as roasted aubergine salad, fresh goat's cheese, smoked trout; also enjoyable on its own



Suggestions for this style of wine.

Glass: White wine glass



Serving temperature: 8–10 °C

Allergens: Contains sulphites



Vineyard: Leușeni, Telenești district; vineyard at about 200 m above sea level

Soil: Typical chernozem, clay loam

Climate: Moderate continental, dry

Harvest: September 2021

Yield: 4.5 t/ha



Total acidity: 7.7 g/l

Volatile acidity: 0.46 g/l

Residual sugar, total and volatile acidity are from the Doina Vin technical sheet of the 2021 vintage.

