





\*ILCAMPIONE \*



## **SAUVIGNON BLANC**

Appellation: Marlborough

Country of Origin: New Zealand

**Vineyards:** In order to achieve the desired style, we utilize a small artisan vineyard located on the South Island in Marlborough, New Zealand. Early ripening vines are selected from the rich alluvial Wairau plains, as the stony, free-draining soils promote low vigor and less growth. This, in turn, results in the canopy having fewer leaves, allowing the grapes longer exposure to the sun and producing smaller, higher-quality crops. Warm days and cool nights help to extend the ripening period. The resulting flavors are intensely tropical in contrast to the conventional, leaner 'green herbaceous' commonly represented styles.

**Winemaking:** Once the grapes are crushed, the juices are filtered and then handled reductively in the winery, kept at cool temperatures and free from oxidation. The fermentation is long, slow, and cool, taking place in 100% stainless steel barrels and using a special yeast that enhances the production and intensity while capturing the purity of the grapes.

**Tasting Notes:** A crisp wine boasting the fruit-forward flavors of passionfruit, gooseberry, and pink grapefruit. Intense tropical flavors are balanced with acidity for versatility. Showcased with a lively and juicy brightness and a pleasant, lingering finish.

**Pairing Recommendations:** Asian and Mexican cuisines to balance bold favors or anything with spice.



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