

Cantine e Vigneti I MAGREDI



SAUVIGNON FRIULI GRAVE DOC 2017



HISTORY

I Magredi was founded in 1968 by Otello Tombacco as a fruit farm with cultivation of fruit trees and vineyards; in the late 80's Michelangelo Tombacco, Otello's son, chooses to cultivate only vineyards and to build the winery. The company symbol is the circular vineyard with the rows of vines arranged like rays, it calls to mind the symbol of the company and heart planet.

REGION

Friuli Grave, Italy

VARIETAL

100% Sauvignon

VINEYARDS

The vineyards are in the heart of Grave del Friuli and the name "I Magredi" describes the typical soils of this area: soils of alluvial origin with pebbly materials (gravel) carried downstream from the Pre-Alps by the flooding of Cellina and Meduna rivers in the previous centuries. The soil is very permeable; the water and the nutritional elements go down and allow the vine's root to penetrate to deep levels. The vineyards were planted in 1989 and 2008 with Sylvoz, Casarsa and Guyot training methods.

WINEMAKER

Roberto Lavina

WINEMAKING

The grapes are destemmed and pressed. The juice is left to rest in cold state before fermentation. Aging in steel containers.

VINTAGE

The unusually warm weather of July and August didn't negatively affect the harvest: thanks to vineyards practices like the controlled defoliation we managed to protect the grapes and respect our quality standards.

TASTING NOTES

The wine is straw yellow with greenish highlights. At the nose is extremely elegant and complex with peach, tropical fruit, passion fruit and grapefruit aromas.

TECHNICAL INFORMATION

pH: 3.36

Total Acidity: 6.2

Residual Sugar: 3.5g/l

Alcohol: 12.5%