



# Inizio SAUVIGNON BLANC

## Characteristics

**Vintage:** 2009

**Varietal composition:** 100 % Sauvignon Blanc.

**Vineyard location:** El Zampal, Tupungato (Uco Valley) - Mendoza

**Vineyard altitude:** 850 m.a.s.l.

**Soil:** Alluvial, with clay.

**Climatic conditions:** Continental, dry. With a rainfall average of less than 200mm per year. Wide temperature amplitude between day and night.

**Plants per hectare:** 4200.

**Yield:** 9.000 / 10.000 kg per hectare.

**Harvest:** Manual, in plastic boxes of 16 kg.

**Elaboration:** Selection of clusters in vibrating belt. Destemming and crushing of grains. Pneumatic pressing at a temperature of 8 to 10°C. Resting of 72 hours and separation of the skins. Adding of selected yeast and alcoholic fermentation during 10 – 12 days with controlled temperature of 15 - 18° C in stainless steel tanks of 15.000 lts.

**Malolactic fermentation:** No.

**Alcohol:** 13,1 % v/v.

**Acidity:** 6,4 g/l.

**Residual sugar:** 2,00 g/l

**Tasting notes:** Pale yellow-green color with silky hints. It displays citric fruits aromas, with grapefruit predominantly and delicate herbal notes. Medium volume in the mouth, well balanced and easy to drink.

**Serving temperature:** 8 to 10° C.

**Food pairing:** Fish, sea fruit and soft cheeses.

**Drink within:** 1 year.

**Production:** 10.000 bottles.



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