BUTUSSI

GENESIS

Sauvignon Blanc

VINTAGE: 2021

PROTECTED DESIGNATION OF ORIGIN

Friuli Colli Orientali



TERRAIN: hilly land with a southwest exposure, of alluvial-colluvial origin. Composed of marl at depth and superficial limestone stones. During the summer period, the descending currents from the Alps, which funnel into this area, create temperature fluctuations exceeding twenty degrees between day and night.

HARVEST: manual, with the harvest time visually assessed when the grapes reach optimal ripeness, which in this area is delayed by a few days compared to the regional average.

VINIFICATION: the grapes are harvested at dawn to maintain a low temperature. The berries are separated from the stems and cooled to 8°C for a 24-hour cold maceration. During pressing, only the first free-run juice is collected, avoiding excessive pressing that would extract oxidizing components. The must is left to stand for three days, with the first two days of the must being kept in motion to maximize the extraction of aromatic precursors. On the third day, it is allowed to settle for static clarification. The free-run juice obtained is racked and fermented at a controlled temperature. 15% is fermented in traditional oak barrels and will later be reintroduced into the original wine after aging.

Bottling typically occurs the week following Easter, according to the lunar calendar.

BOTTLE AGING: 12 months. The commercial release usually coincides with Easter of the year following bottling.

WINE CHARACTERISTICS: pale straw yellow with slight green reflections. On the nose, typical notes of elderflower and boxwood, exotic fruit, white peach, and lychee. In the mouth, it explodes with intensity, emphasizing the mineral vein and finishing with a velvety, yet long and persistent finish. Pairs well with vegetable soups, soufflés, and flans, dishes with herbs or eggs with asparagus.

SERVING TEMPERATURE: 12 – 14°C

BOTTLES PRODUCED:
Vintage 2021

2590	0,75l Bottles
30	Magnum

VINEYARD:	Sauvignon 100%
YEAR OF IMPLANTATION:	1990
PLOT:	Paper 4 Particle 297
HECTARS OF VINEYARD:	0,5910
VINE/HECATR:	4400
YIELD PER HECTAR:	55 - 60 HL / ha
BREEDING:	Cappuccina
ANALYTICAL DATA	
TOTAL AIDITY:	g/l 6.2
SUGAR:	g/l 0.3
TOTAL ALCOOL:	Vol 13.79
DRY EXTRACT:	g/l 20.0