



# LIS FADIS®

VINI DEI COLLI ORIENTALI

**Name:** BRAULIN - Sauvignon 100%

Denominazione Origine Controllata - Friuli Colli Orientali.

**Grape variety:** Ten biotypes and clones of old vines found in the surrounding hills.

**Vine age:** 6 years.

**Territory:** South-east-facing terraced vineyards on marly soil with a good amount of sandstone. 100-150 m above sea level.

**Training system:** Classic Guyot, single cane with 4-5 fruit-bearing buds per vine.

**Production:** 35-40 ql / ha.

**Harvest:** Grapes are hand-picked in the first and second ten-day periods in September. The fruit is placed in wooden crates then checked on a vibrating sorting table.

**Vinification:** The grapes are harvested very early in the morning. After crushing and destemming they macerate at a temperature of 5°-6° for 2-3 hours before being gently pressed. The next morning the must is decanted and set to ferment with selected yeasts at a controlled temperature. At the end of fermentation the wine is decanted and left for nine months in concrete vats; the lees are frequently stirred until the wine is bottled.

**Ageing:** The bottled wine is left to rest for 6 -9 months before being released to the market.

**Colour:** Pale golden yellow with green reflections

**Serving temperature:** 11-12° C

*Braulín*  
Sauvignon



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