



Wijnfiche

Tarani Sauvignon - 18,7 cl | Comté Tolosan IGP France (SUD OUEST) – 2024

Vinification

The grapes are destemmed and undergo a 4-hour skin maceration, followed by pneumatic pressing and settling. Fermentation lasts 12 days at 16–18°C in stainless steel tanks. The wine is then gently filtered.

Taste

Golden colour with green hues. Nose of citrus and white fruits. Fresh and delicate on the palate.

Food pairing

Fish - grilled | Fish - seafood | Aperitif

General information

Type: White wine

Grape varieties: Sauvignon blanc

Storage (years): "+ 1-2"

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh

