

Tenuta Sant'Helena

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

Collio DOC



"Judri" Sauvignon 2023

VARIETALS

100% Sauvignon

VINEYARD PHILOSOPHY

Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
3 hectares facing south-west	200 meters	Gentle hills	"Ponca" (Calcareous marl and sandstone)
YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	4,600 vines per hectare	Guyot	25-30 years

CLIMATE

Sheltered by the Julian Alps and open to the Adriatic, the region has a mild climate. In 2023, steady weather, good rainfall, and September warmth ensured healthy grapes with balance and ideal acidity.

HARVEST PERIOD

Hand-harvested in early September.

VINIFICATION

Fermentation in stainless steel.

AGING

Aged for 6 months in stainless steel.

FIRST VINTAGE PRODUCED

2000

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
13% Alc./Vol.	6.4 g/l, pH 3.26	0.6 g/l	20.2 g/l

TASTING & PAIRINGS

Appearance: Straw yellow with greenish hues.

Nose: Aromatic with notes of yellow bell pepper, banana, and melon.

Palate: An elegant sip, capable of giving balanced sensations of acidity and minerality that strengthen its structure.

Pairings: Seafood, meat & cheeses, grilled vegetables, and risottos.

Serving Temperature: 50-53°F

James Suckling
91 PTS



AVAILABLE FORMATS

750 ml