Tenuta Sant'Helena

COUNTRY
Italy

REGION
Friuli Venezia Giulia

APPELLATION
Collio DOC

"Judri" Sauvignon 2025

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
91PTS

AVAILABLE FORMATS
750 ml

volio

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