

**SAUVIGNON DELL'EMILIA – FERMENTAZIONE IN BOTTIGLIA – UVE DA AGRICOLTURA BIOLOGICA E BIODINAMICA – FERMENTAZIONE IN BOTTIGLIA – IMBOTTIGLIATO ALL'ORIGINE DAL VITICOLTORE – AZIENDA AGRICOLA DONATI CAMILLO – AROLA – LANGHIRANO – ITALIA 12,5% VENDEMMIA 2008**

**COLOUR:** golden yellow

**FLAVOURS:** honey, medlar, lemon marmalade, wisteria and daisy

**TASTE:** mellow and with good salivation; the sensation of crisping is given by the carbon dioxide and the final is lemon and honey flavoured; the gustative aromatic persistence is about 3/4 seconds

**PAIRING:** mixed fish-fry

- The fatness of the recipe is countervailing the salivation of the wine
- The sweet tendency of the fish is counterbalancing the crisping sensation given by the carbon dioxide of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine