



LACANOSA

INSIGNIS

MARCHE SAUVIGNON
IGT

Insignis - a name meaning "notable" in Latin, ergo a person who by definition is highly educated - represents one of the winery's new paths, one which has led us to produce this pure Sauvignon wine.



GRAPE VARIETY: 100% Sauvignon Blanche.

VINEYARDS: at 430 meters above sea level, spurred cordon system; 5,000 vines per hectare.

VINIFICATION: delicate destemming and soft pressing with use of only free-run must; slow fermentation at a temperature of 10 to 18 °C.

MATURATION: in steel at a controlled temperature.

AGING: three months in bottle at 15 °C.

TASTING

Color: straw yellow with greenish glints. **Aroma:** notes of tropical fruit, yellow bell pepper, tomato leaf. **Flavor:** rich, mellow, with good body and persistence.

ALCOHOL CONTENT: 13%.

IDEAL SERVING TEMPERATURE: 10 °C.

SERVING SUGGESTIONS: excellent with shellfish, fish carpaccio, fresh cheeses, pasta with pesto sauce, vegetables in general.

SHELF LIFE: two years (preferably).