

Turranio

Sauvignon Blanc DOC Friuli



In vineyard

A single-varietal Sauvignon Blanc, the result of meticulous clonal selection. The harvest, carried out in three distinct phases, contributes to the wine's harmonious complexity. The first harvest enhances freshness and minerality, the second focuses on structure and body, while the third brings warmer, enveloping notes that elevate its aromatic and vegetal nuances.

In cellar

The three harvests are vinified separately, with the must fermenting very slowly at low temperatures. The wine then rests for five months in stainless steel tanks on fine lees, enhancing its varietal characteristics while adding structure and elegance.

Tasting notes

Pale straw yellow in color with greenish highlights, this wine boasts a distinctive bouquet with pronounced notes of cantaloupe, passion fruit, tomato leaf, grapefruit, and rose. On the palate, it is dry, bold, and remarkably persistent. It stands out for its refinement, exceptional elegance, and strong varietal identity.

What does Turranio mean?

Ruffino Turranio from Concordia Sagittaria (an important settlement of Roman origin) was a monk, historian and Christian theologian (345 - 411 A.D.).



Concours Mondial
Du Sauvignon
Silver Medal



James Suckling
90 points



Bibenda
4 grappoli



Luca Maroni
96 points



5 Star Wines Vinality
92 points

Pairings

Ideal with vegetarian first courses, such as wild herb or asparagus risottos and hop shoots. It pairs beautifully with shellfish, San Daniele ham, and alpine cheeses. Also excellent with vegetarian or vegan dishes like fennel, tomato, or pepper salads.

Serve at 8–10°C.

12.5% Vol.
Bottle sizes: 0,75 l - 1,50 l

