



Bosco del Merlo

TURRANIO

LISON PRAMAGGIORE D.O.C. ~ SAUVIGNON

Grapes

100% Sauvignon blanc
grown in our own vineyards

Vinification process

Careful harvest. The harvested grapes are softly pressed every 15 minutes in order to keep scents and aromas. The clean must ferments at a temperature of 16 –18°C. Then the wine ages for 5 months in steel tanks on its noble lees, in order to exalt the varietal characteristics before being released into the market.

Organoleptic characteristics

Colour: pale yellow.

Bouquet: typical, with distinct melon, peach and pepper flavours.

Taste: dry, fresh and lingering.

Gastronomic matches

Ideal with first courses with herbs, shellfish and raw ham.

Alcoholic content:

12,5% by volume

Serving temperature:

10°C

Bottle size: 750 ml



Gold Medal
at Concours
Mondial de
Bruxelles
2011



SPECIAL TROPHY AT
THE CONCOURS
MONDIAL DU
SAUVIGNON
BORDEAUX, 2011, GOLD
MEDAL 2010



2011
2010
2009



2011

score: 14/20
2011

score: 14,5/20
2009



2008
2007
2006



2009
2008
2007

score: 15/20
2008

score: 14,5/20
2007

score: 86
2010

score: 88
2009

score: 87
2008-2007

score: 87
2006

score: 87
2011

score: 87
2010

score: 83
2009

score 84
2008



Bronze Medal at the
IWSC Competition
(Surrey) 2008

Seal of Approval at
Int. Wine Challenge of
London 2007

Silver Medal at MUNDUS
VINI Competition,
Germany, 2010 and 2008



2011: Commended at the Berliner Weintrophy ,
at the Int. Wine Challenge and at the Decanter
World Wine Awards



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