

---

## Meroi Sauvignon

---

**Winery:** Meroi  
**Category:** Wine – Still – White  
**Grape Variety:** Sauvignon Blanc  
**Region:** Buttrio/ Friuli-Venezia/ Italy  
**Vineyard:** Vigna Dominin  
**Feature:** Organic  
**Winery established:** 1920



---

## Product Information

---

**Soil:** Eocenic Marl (Ponca), a calcium rich mudstone. South/East facing  
**Altitude:** 394 feet above sea level  
**Age of vines:** 30 years  
**Vinification & Yield:** Gently pressed. Fermented with selected yeast. Aged for 11 months in 50% new barrique.  
**Yield:** 6000/8500 vines/hectare  
**Tasting Note:** Nice minerality from the calcium rich soil. A wine with good acidity, flowery aroma and herbaceous finish with great complexity.  
**Alc:** 14% vol

---

## Producer Information

---

The Meroi Estate is located in Italy's Northeast Region of Friuli-Venezia Giulia, in the Buttrio area of the Colli Orientali del Friuli DOC. Buttrio is a hilly, high elevation area, ideal for vine growing and approximately 40% of the farmland in Buttrio is devoted to the famous white varieties of Friuli, which include Ribolla Gialla, Malvasia, Chardonnay, Pinot Bianco, Pinot Grigio and Sauvignon Blanc as well as red varieties of Merlot and Refosco. 34 acres vineyard with strictly organic cultivation.

Meroi was founded in 1920 by the current owner Paolo Meroi's great grandfather, Domenico Meroi. In 2004 Meroi decided to purchase land in the Zitelle vineyard, which is considered one of the premier vineyards in the region. Once an old clay quarry, this northern exposed vineyard is kissed by the heavy sun of Buttrio during the day and cooled by the north winds during the night, which perfect for the grape varieties of this region. After the purchase Meroi did an extensive survey on the terroir to determine which varieties would do best, and in what specific location in the vineyard, then divided the land in 9 different parcels best suited for each variety. In 2013 Meroi released their first vintage from Zitelle. A Sauvignon Blanc from the Barchetta parcel and a Malvasia from Duri. Today, Paolo and his son Damiano continue to practice the tradition started back in the in 1920 by Domenico and is at the forefront of Friulian wine.