

# SUN GODDESS

*Sun Goddess wines are produced with love and passion from sun-kissed vineyards owned by the Fantinel family in Friuli Venezia Giulia.*



Mary J. Blige Fantinel



**Grapes:** Pinot Grigio (100%)  
**Origin:** Friuli DOC – Estate in Tauriano – Spilimbergo (PN – Italy)  
**Soil:** gravel  
**Altitude:** 393 ft in the foothills of the Dolomite mountains  
**Exposure:** south-facing  
**Vineyards' average age:** 25 years  
**Training system:** Guyot  
**Vines per hectare:** 5.000  
**Yield per hectare:** 11 tons  
**Harvest:** the best grapes are selected and hand-picked at the moment of perfect ripeness, normally at the beginning of September.  
**Vinification:** short maceration (contact with the skins for some hours at cold temperatures – 46-50°F) followed by fermentation via natural yeast in temperature controlled stainless steel tanks at 64°F. The wine matures in steel tanks for 4 months.  
**Appearance:** pale pink.  
**Nose:** elegant and complex, with hints of peach, melon, berries and earthy notes.  
**Palate:** round with a crisp acidity and a clean finish.  
**Alcohol:** 12.5% vol.  
**Total acidity:** 5.40 g/l  
**Ph:** 3.28  
**Sugar content:** dry



**Grapes:** Sauvignon Blanc (100%)  
**Origin:** Friuli DOC – Estate in Tauriano – Spilimbergo (PN – Italy)  
**Soil:** gravel  
**Altitude:** 393 ft in the foothills of the Dolomite mountains  
**Exposure:** south-facing  
**Vineyards' average age:** 25 years  
**Training system:** Guyot  
**Vines per hectare:** 5.000  
**Yield per hectare:** 8,8 tons  
**Harvest:** the best grapes are selected and hand-picked at the moment of perfect ripeness, normally at the beginning of September.  
**Vinification:** fermentation via natural yeasts in temperature controlled stainless steel tanks at 60°F followed by maturation in stainless steel tanks for 4 months.  
**Appearance:** straw-yellow with lively greenish tinges.  
**Nose:** intensely aromatic, with tropical notes of passion fruit, banana, and melon and hints of spice.  
**Palate:** particularly structured with a balance between an intense acidity and smoothness with a long finish.  
**Alcohol:** 12.5% vol.  
**Total acidity:** 6.00 g/l  
**Ph:** 3.30  
**Sugar content:** dry