



SAUVIGNON

Südtirol · Alto Adige DOC

The Sauvignon, one of the semi-aromatic grape varieties, presents fruity and spicy aromas with vegetal notes and a crisp acidity.

Grape variety	Sauvignon Blanc
Area of cultivation/ climate	Dry sandy and gravelly soils on warm sites in Oltradige und on the Renon above Bolzano
Grape harvest	Middle to end of September
Vinification	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
Tasting notes	Color: straw yellow with greenish hues Aroma: vegetal notes of tomato leaf and sage, acacia and elderflower, and fruity notes of white peach and lime, spicy Taste: fresh acidity, lingering smoothness
Food pairings	Fish, asparagus, starters, vegetarian dishes, herb-prepared cuisine and white meats, also as an aperitif
Serving temperature:	10 - 12 °C
Alcohol	13,5 % vol*
Residual sugar	3,9 g/l*