



## 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.

<b>Grape variety</b>	Sauvignon Blanc
<b>Area of cultivation/ climate</b>	Dry sandy and gravelly soils on warm sites in Oltradige und on the Renon above Bolzano
<b>Grape harvest</b>	Middle to end of September
<b>Vinification</b>	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.
<b>Tasting notes</b>	<p>Color: straw yellow with greenish hues</p> <p>Aroma: vegetal notes of tomato leaf and sage, acacia and elderflower, and fruity notes of white peach and lime, spicy</p> <p>Taste: fresh acidity, lingering smoothness</p>
<b>Food pairings</b>	Fish, asparagus, starters, vegetarian dishes, herb-prepared cuisine and white meats, also as an aperitif
<b>Serving temperature:</b>	10 - 12 °C
<b>Alcohol</b>	13,5 % vol*
<b>Residual sugar</b>	2,2 g/l*