



'Stern' SAUVIGNON 2009

Denominazione di origine controllata

VINTAGE 2009

After a nearly perfect wine year the 2009 vintage promises both elegant, fruit-forward white wines and sturdy long-lived red wines. This is not only the result of optimal weather conditions, but also due to the meticulous, quality management that is taking place in our vineyards.

GRAPE VARIETY	Sauvignon Blanc
CLIMATE	climate of the Mediterranean Alps with cool nights
SOIL	heat storing glacier deposit soil
CULTIVATION	trellis training system
YIELD	65 hl/ha
VINIFICATION	fermentation at low temperature levels; 25 % fermented in big oak barrel (50 hl); 75 % fermentation in stainless steel tanks; particularly careful treatment to save the typical fruit aroma.
ANALYSIS	alcohol: 13.5 % vol., total acidity: 6.5 g/l, residual sugar: 3.5 g/l
DRINKABILITY	2010-2013
DEGUSTATION	Bright straw yellow. Fine delicate aroma of blooming elder, quince and yellow gooseberry. Multi-layered on the palate with vivacious acidity. A wine with a smooth elegant body and long lasting aftertaste.
DISH IDEAS	this sauvignon 'STERN' goes very well with seafood and various variations of vegetable rice.
SERVICE TEMPERATURE	7 – 9 ° C

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SÜDTIROL ALTO ADIGE

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