

CLASSIC SAUVIGNON 2020

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Sauvignon

AREA AND SOIL: Higher hilly areas between 400 and 500 m above sea level. Gravelly, calcareous soil.

CULTIVATION: Guyot and pergola

YIELD: 80 hl/ha

VINIFICATION: Fermentation and storage at low temperatures in stainless steel tanks; particularly careful treatment of the grapes to save the typical spicy aroma.

ANALYSIS: alcohol: 13.0%, total acidity: 6.5 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: Bright straw yellow with greenish reflexes. Vegetal aroma of elder and nettles. Pleasant on the palate with a fresh tartness.

PAIRING: Excellently suited to asparagus dishes and spicy starters or just as an aperitif.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

