

# Puntay

## SAUVIGNON 2020

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Sauvignon

**AREA AND SOIL:** Higher hilly areas between 400 and 550 m above sea level. Gravelly, calcareous soil.

**CULTIVATION:** Guyot

**YIELD:** 55 hl/ha

**VINIFICATION:** Partial cold maceration followed by partly spontaneous fermentation in wooden barrels and subsequent maturation in wooden barrels for at least 12 months.

**ANALYSIS:** alcohol: 13.5%, total acidity: 6.6 g/l, res. sugar: 2.0 g/l

**AGING POTENTIAL:** 1-10 years

**TASTING NOTES:** Bright golden-yellow. Multi-layered bouquet of exotic fruits; the good acidity level gives this Sauvignon his vivacious freshness especially expressed in the harmonious after-taste.

**PAIRING:** Recommended as an accompaniment to fresh dishes like salad with fennel and goat cheese. Ideal as well in combination with fish dishes or asparagus variations.

**SERVICE TEMPERATURE:** 8 – 10 °C

Contains sulphites

