

Puntay

SAUVIGNON 2021

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

