

## CLASSIC SAUVIGNON 2023

SÜDTIROL – ALTO ADIGE DOC

**VARIETAL:** Sauvignon

**AREA AND SOIL:** The vineyards are located in hilly areas at an altitude of 400 to 500 meters above sea level. The soil is gravelly and calcareous.

**CULTIVATION:** Guyot and pergola

**YIELD:** 80 hl/ha

**VINIFICATION:** Fermentation takes place at low temperatures, followed by 4 months of ageing in stainless steel tanks. Particular emphasis is placed on the gentle processing of the grapes in order to preserve the typical vegetal aromas.

**ANALYSIS:** alcohol: 13.0 %, total acidity: 6.2 g/l, res. sugar: 2.5 g/l

**AGING POTENTIAL:** 1 – 3 years

**TASTING NOTES:** This wine is bright straw yellow with greenish reflections. It delights with beautiful aromas of elderberry and nettle. It is pleasantly fruity on the palate with a refreshing acidity.

**PAIRING:** This wine is an excellent pairing for asparagus dishes and spicy starters or is simply perfect as an aperitif.

**SERVICE TEMPERATURE:** 8 – 10 °C

Contains sulphites

