

CLASSIC SAUVIGNON 2025

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: 6.1 g/l, res. sugar: 2.4 g/l

AGING POTENTIAL: 2 – 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

