

Puntay

SAUVIGNON 2022

SÜDTIROL - ALTO ADIGE DOC

ORGANIC CERTIFICATE: Abcert IT-BIO-013

VARIETAL: Sauvignon

AREA AND SOIL: The vineyards are located on higher hills at 400 to 550 meters above sea level. The soils consist of gravel-rich subsoil with a high lime content.

CULTIVATION: Guyot

YIELD: 55 hl/ha

VINIFICATION: The grapes are cold macerated, followed by partial spontaneous fermentation in large wooden barrels. The wines then mature for 9 months, also in large oak barrels.

ANALYSIS: alcohol: 13.5 %, total acidity: 5.9 g/l, res. sugar: 2.0 g/l

AGING POTENTIAL: 1 – 10 years

TASTING NOTES: The wine is a light straw yellow and impresses with a clear, memorable nose of fresh elderflower, accompanied by subtle nuances of redcurrant and paprika. On the palate, it is full-bodied and smooth with a fine melt, a beautiful structure and a long finish.

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: 10 – 12 °C

Contains sulphites

