



## SAUVIGNON

SÜDTIROL ALTO ADIGE DOC

### DESCRIPTION

This noble wine grows on sandy morainic soils and owes its characteristic taste to the ideal microclimate of our high-level vineyards. This produces a strong, fully ripe Sauvignon tasting of elder and exotic fruits, with a convincingly dry, classy taste.

### FERMENTATION

slow fermentation at controlled temperature in stainless steel followed by maturation on fine yeast for 5 - 7 months, no malolactic fermentation

### RECOMMENDED PAIRINGS

Aperitif, Asparagus, grilled vegetables, fish, cheese

### VINE TRAINING SYSTEM

Guyot

### SERVING TEMPERATURE

8° - 10°C