



Sauvignon Alto Adige DOC

Grapes:	100% Sauvignon
Region:	Alto Adige
Vineyards:	From vineyards near the town of Montagna
Exposure:	South/Southwest
Altitude:	400-800 meters above sea level
Soil:	The soil was formed through the erosion of the mountains
Vine Training:	Guyot
Time of Harvest:	Mid September/Late October
Vine Density:	60 hL per hectare
Total Production:	5,000 bottles
Vinification Process:	The grapes are gently pressed after having spent a night macerating at a low temperature. A portion of the must is fermented in stainless steel tanks and a part in barrique.
Aging Process:	The wine ages in the same containers for about eight months in contact with the fine lees.
Alcohol Content:	
Tasting Notes:	A pale, straw yellow color with greenish highlights. The nose shows a colorful bouquet of aromas, including elderflowers, white peach, and complex notes of dried fruits. On the palate, it releases a lively and sapid acidity, while the finish is long, full and elegant.
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli
Cellaring:	3+ years
Closure:	Corkfree
Food/Menu Pairing:	A wonderful companion to tuna tartare, veal with tuna sauce ("vitello tonnato"), white meat and slightly spicy Asian dishes. This wine invites you to experiment and discover new combinations and ingredients.