

DOC SOUTH TYROL 2018

Sauvignon blanc



The grapes for our Sauvignon grow in the Knott vineyard in Marling, at 360 m above sea level. The vineyard, which looks towards Merano, has a slight inclination. The slightly sandy moraine soil consists of granite and slate. Here the vines are pampered and warmed by the morning sun. In the late afternoon the grape zone cools down. This preserves the freshness and the typical Sauvignon taste.



Variety: 100% Sauvignon blanc



Drinking maturity: 2019 – 2023



Alcohol: 13% vol.



Drinking temperature: approx. 12 °C



maturation of the wine: steel tank



Yield: 65 hl/ha



Acidity: 5,8 g/l

Residual sugar: 0,8 g/l

TASTING NOTE

Our Sauvignon from the vineyards in Marling is characterized by elegant grapefruit, fresh lemon peel and nettle. On the palate a pleasant acidity with deep minerality and a nice drinking flow.

VINIFICATION

The grapes are picked by hand in the morning. Short maceration on the press and sedimentation in steel tanks. In order to preserve the freshness, fermentation takes place 100% in steel tanks at a temperature of 16-18°C. The later maturation on the fine yeast took place for about 6 months.