

SAUVIGNON

DOC 2018

VARIETAL: Sauvignon

AGE OF VINES: 6 - 21 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2022

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 2,5 g/l

TA: 6,4 g/l

Contains sulphites

» Sauvignon's fragrances instantly evoke sunshine and holidays. Try it with sardines or mackerel, as well as the traditional asparagus, or even with a spread of dainty dim sum. «

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Destemming of late-harvested, but still perfectly sound grapes; 8-hour cold maceration, after which the grapes were pressed and underwent natural clarification; fermentation at a controlled temperature of 16°C; 4-month ageing on the fine lees in stainless steel.

VINEYARD

South- and east-sloping vineyards at an altitude of 300 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils.

TASTING NOTES

- light straw yellow
- vibrant freshness of elderberry and gooseberry, hints of exotic fruits
- clear and juicy palate of fruit, then mineral and crisp, the lingering is a dream of a fruit orchard

RECOMMENDATION

Spring vegetables like asparagus and artichokes- the sauvignon citrusy works very well with these two, quite, tricky dishes. Smashing with steamed mussels.

AWARDS

JAMES SUCKLING – 2016: 91 p., 2017: 90 p.,

WINE SURF – 2016: Vino Top

SAKURA JAPAN WOMEN'S WINE AWARDS – 2015: Gold;

GAMBERO ROSSO – 2013: Oscar qualità prezzo

SAUVIGNON BLANC MASTERS – 2014: Bronze