

SÜDTIROL · ALTO ADIGE  
D.O.C.

## SAUVIGNON

### *Production zone*

The Sauvignon is part of the semi-aromatic grape varieties and has a fruity character, while showing green/vegetal and spicy notes, too. It is cultivated in warm, sandy and gravelly soil of selected vineyards on the slopes of Renon and in Oltradige.

### *Varietals*

Sauvignon Blanc 100%.

### *Yield per hectare*

Approx. 7.000 kg of grapes.

### *Yield of wine from grapes*

Approx. 70%, for a yield of 56 hectolitres per hectare.

### *Harvest*

Harvest takes place at the end of September. Grapes are picked at complete ripeness and bunches carefully sorted and moved immediately to the cellar for vinification.

### *Wine making and ageing*

After a brief cold maceration and a gentle pressing, the alcoholic fermentation takes place in stainless steel tanks. Maturation in stainless steel for four months to keep the wine juvenile and fresh, before bottling.

### *Tasting notes*

Straw yellow colour with greenish hues.  
Vegetal bouquet on the nose with notes of tomato leaf and sage, acacia and elderflower, white peach and lime.  
Crisp acidity, lingering smoothness flavour.



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