

# SAUVIGNON

*straw yellow colour; well-balanced aroma  
with interwoven fruity and vegetables overtones;  
good structure, with varietal after taste*

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Sauvignon
<b>Vineyard</b>	Telve and Vigalzano
<b>Soil</b>	Telve: derived from typical schistose metamorphic of Lagorai rocks; pebbly, sandy, well drained, quite deep  Vigalzano: originated from outcrops of metamorphic rock-slates, dissolved, sandy structure, neutral
<b>Training system</b>	simple Trentino pergola and vertical-trellised, guyot training
<b>Vine density</b>	5.350 plants/hectare
<b>Year of vineyard installation</b>	2006 - 2011
<b>Yield per plant</b>	1,4 kg/vine
<b>Harvesting</b>	by hand, second decade of September
<b>Vinification</b>	traditional white wine vinification process with cold maceration of crushed grapes; fermentation carried out partly in steel containers and partly in oak barrels
<b>Aging</b>	6 months in steel, 2 months in the bottle
<b>Production</b>	15.000 bottles
<b>Serving Temperature</b>	12°C
<b>Combinations</b>	this is a solidly-built wine, particularly suitable for fish or meat appetizers or first courses in general



## TASTING NOTES:

---

---

---

---

---

---