

MONASTERO SAUVIGNON

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

Mark	Trentino DOC
Grapes	Sauvignon
Vineyard	Maso Togn
Soil	moraine deposit in marly-calcareous mineralogy, sub-alkaline, deep, loam texture
Training system	guyot
Vine density	5.600 plants/hectare
Year of vineyard installation	1996
Yield per plant	1,4 kg/vine
Harvesting	by hand, second decade of September
Vinification	traditional white wine vinification process with short cold maceration of crushed grapes; fermentation partly in steel containers and partly in oak barrels
Aging	10 months in stainless steel, 6 months in the bottle
Production	3.000 bottles
Serving Temperature	12°C
Combinations	this is a solidly-built wine, particularly suitable for fish or meat appetizers or first courses in general



TASTING NOTES:
