

SAUVIGNON

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

Mark	Trentino DOC
Grapes	Sauvignon
Vineyard	Telve and Vigalzano
Soil	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
Training system	simple Trentino pergola and vertical-trellised, guyot training
Vine density	5.350 plants/hectare
Year of vineyard installation	2006 - 2011
Yield per plant	1,4 kg/vine
Harvest	by hand, second decade of September
Vinification	traditional white wine vinification process with cold maceration of crushed grapes; fermentation carried out partly in steel containers and partly in oak barrels
Aging	6 months in steel, 2 months in the bottle
Production	15.000 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:
