

SAUVIGNON

DOC TRENTINO SAUVIGNON



GRAPE VARIETY

Sauvignon Blanc



GROWING METHOD

Organic

DESCRIPTION

Appearance

Light yellow with slight greenish reflections



Bouquet

Pronounced with white fruit and citrus, floral

Taste

Well-bodied, balanced, fresh, savoury



OPTIMAL AGEING

2 - 15 years



PAIRINGS

Starters, risottos, pasta with fish, grilled fish, shellfish, white meats.



ORIGIN

Vineyards located on Tenno hillside with an average age of 25 year.



ALTITUDE

450 metres above sea level



SOIL

Calcareous - loose



PLANTING SYSTEM

Trellises, 1.8 x 0.80 m



YIELD PER HECTARE

56 hl/ha



WINE MAKING TECHNIQUE

We soft press whole bunches of grapes, before fermenting them directly in French oak barrels.



AGEING

In aged French oak barrels (225 and 500 litres) on its lees for eight months, followed by refinement in the bottle for a minimum of eight months.



LABEL

The label depicts the "Busa," where our vineyards are located. The intention is to showcase the vineyards used to grow grapes for this specific wine.



DOC Trentino Sauvignon hails from Tenno Hill, which is dedicated to growing this specific grape variety. The result is a wine with a unique personality, resulting from the contrast between calcareous soil and the excellent exposure enjoyed by the vineyards.