



Alto Adige SAUVIGNON PLATT&PIGNAT

*„The aromatic white wine from
three vineyards of different altitudes“*

GRAPE VARIETY: different clones of Sauvignon blanc

TYPE OF SOIL: alluvial of porphyritic origin gravelly moreinal
soils from the Ice Age

TRAINING SYSTEM: pergola and guyot - trained

CROPPING DENSITY: 7000 vines / ha

AVERAGE AGE OF VINES: 12 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE

QUALITY: 15% of the grapes are thinned in July
(bunches halved)

HARVEST TIME: from the middle to the end of September

WINE MAKING PROCEDURES: cold soak for 5 - 6 hours; the
juice is then clarified through sedimentation; further
fermentation in stainless steel tanks at controlled temperature
around 20 °C

AGEING: exclusively in stainless steel tanks

COLOUR: Bright pale yellow with a green hue

AROMA: a clean concentrated floral nose reminiscent of elder
flower with notes of citrus

FLAVOUR: leads to a fresh, mineral and distinctive palate with
nicely rounded fruit with spicy notes