



SAUVIGNON BLANC 2015



HISTORY

Sauvignon Blanc is widely planted throughout the wine world and has been cultivated in Italy for at least two hundred years. It produces a refined, mineral, well-balanced wine with elegant, characteristic aromas, which are more or less pronounced depending on the vintage, soil type and vineyard exposure.

REGION

Trentino DOC, Italy

VARIETAL

100% Sauvignon Blanc

VINEYARDS

Medium-high hillside vineyards in the Vallagarina valley in areas with easterly exposure or westerly exposure in the cooler areas of the valley.

WINEMAKER

Mauro Baldessar

WINEMAKING

The destalked, crushed grapes undergo cold maceration in contact with the skins for around 12 hours before being gently pressed and fermented at controlled temperature. The wine is then left to develop for a short period in stainless steel before being bottled.

VINTAGE

Vintage 2015 has been characterized by a very dry and unusually warm summer season. To keep the highest standard of quality of the white grapes, the harvest in the Vallagarina territory was quite anticipated. This has allowed the grapes to maintain the desired sugar level with a great balance of acidity in order to preserve the fresh, crisp and fruity characters of the wines, despite this climatic change of the '15 season.

TASTING NOTES

Characteristic nose of sage and elderflower; dry, delicate, characteristic palate, with a pleasant streak of acidity.

TECHNICAL INFORMATION

Total Acidity: 7.0 g/l
Residual Sugar: Dry
Alcohol: 12%