

Sauvignon 2025

Alto Adige DOC



VARIETY

100% Sauvignon

VINIFICATION

After harvest, the grapes are carefully pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 19°C in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

TASTING NOTES

Our Sauvignon captivates with its deep yellow colour with green hints and aromatic bouquet of ripe gooseberries, papaya and elderberries as well as fine notes of herbs. Juicy acidity, elegant structure and an inviting finish characterize the palate.

TERROIR

Calcareous soils with sand content on southeast and southwest oriented vineyards. Handpicked.



lightweight 395 g

VINTAGE 2025

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

FOOD PAIRING

A fresh aperitif wine and an accompaniment to many starters, fish dishes and poultry.

Appellation: Alto Adige DOC

Residual sugar: 0,3 g/L

Alcohol: 13,50% Vol.

Aging: 3-5 years

Total acidity: 6,4 g/L

Availability: 0,75 l

Harvest: Entirely handpicked