



Sauvignon Blanc was introduced to Alto Adige toward the end of the nineteenth century, and it was long regarded as a clumsy, almost “unmanageable” white wine which, with the wrong choice of location, would disappoint the winemaker’s expectations. But especially in the lower, warmer areas, it takes on a broad, portly body. The Sauvignon Blanc vines prefer well-ventilated slopes such as the area around Kurtatsch at an elevation of 500 to 600 meters (1,600 to 2,000 feet).

The constant breeze over the nearby Adige river exerts a climate-regulating influence. The deep soils that are at times greatly pervaded with gravel produce a filigree sort of Sauvignon Blanc that has a balanced, juicy effect upon the palate. The lively acidity that never wanes gives the body a sharp contour.

Alto Adige Sauvignon DOC 2015

GRAPE VARIETIES

Sauvignon Blanc

WINEMAKING

Fermentation in temperature-controlled stainless steel tanks; should be drunk young, 1 to 2 years.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Fresh and flavorful white wine; greenish-yellow to straw yellow; the characteristics which mainly distinguish Sauvignon Blanc are its aromas, reminiscent of herbs and vegetables, which often resemble nettle and green bell pepper, as well as more “unusual” aromas that no one would expect to find in a wine, such as cat urine; the aromas of Sauvignon Blanc are also completed by charming hints of fruits, frequently resembling tropical fruits, such as lychee, pineapple and passion fruit, as well as pretty rich flowery aromas.

GASTRONOMY

Excellent with vegetable pastries and all asparagus dishes; also drunk as an aperitif.

Serving temperature 10–11°C

AVAILABLE FORMATS

75 cl

AWARDS

Alto Adige Sauvignon DOC 2015: 87/100 points (Das Genussmagazin 2016)

