

Sauvignon

IGT – VINEYARDS OF THE DOLOMITES

The color is pale straw yellow with greenish reflection.

Its bouquet is very intense, typically varietal perfume (scent of elderflower, fig, tomato-blossom) with delicate fruity nuances reminiscent of peach, apricot and blackcurrant.

There is excellent nose-palate correspondence.

It is an exceptionally fine white wine that goes very well with appetizers, crustaceans and fish in general, but does not disdain being offered as an aperitif.

Vineyard situation: Faedo in the locality of Palai at 700 m. above the sea level. with southern exposure and in Frait area at 400 m. above the sea level. with south-west exposure. Cembra in Valbona (lateral valley to the Val di Cembra) at an altitude of 450 m. above the sea level.

Training system: "pergoletta trentina aperta" with 6000 vines per hectare in Faedo and guyot with 6200 vines per hectare in Cembra, where the plants are in a small area (they follow the maximum slope line, which in our case reaches 50%).

Soil: Faedo is located between the Permian formation of the porphyritic platform and drifts of sandstones, siltstones, marls, limestones and dolomite. The soil is changeable in the depth from 30 to 100 cm, it is muddy-calcareous and on a marly conglomerate.

Valbona, on the other hand, was modeled in ancient times by the retreat of glaciers and later by the work of the Scorzai stream. Digging in the porphyritic rock there are sandy soils with a dark brown color, rich in skeleton (rounded pebbles).

Grape varieties: Sauvignon Blanc.

Hectare production: 80 q.li.

Alcohol: 13 %.

Life of wine: it is a wine that should be consumed young but there is no lack of exciting results even after 5/10 years of aging.

Type of bottle: Bordeaux bottle in cartons of 6 bottles.

Notes: the white vinification method involves washing the grapes and pressing in a controlled atmosphere. Both techniques have been developed in the company pursuing the aim to avoid the use of exogenous antioxidants and to preserve the varietal characteristics of the grape itself (aromas and antioxidants).

