

SCHLOSSGARTEN

SAUVIGNON DOC 2022

Location: Karneid

Sea level: 380 m

Soil: deep, sandy porphyry weathered soil

Slope gradient: 20-55 %

Cultivation system: Guyot

Age of vines: 20-25 years

Grape harvest: end of August - beginning September

VINIFICATION

Grape Varieties: 100% Sauvignon

Fermentation: Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation.

Maturation: Slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees partly in stainless steel tanks (80%) and partly in big wooden barrels (20%) for 5-6 months.

TASTING NOTES

Colour: Intensive straw yellow with a delicate green shimmer

Fragrance: Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, gooseberry and mint.

Taste: The fruitiness continues the palate in combination with a fine acidity. The wine scores with a good structure and a minerally but at the same time aromatic finish.

Recommended with the following dishes: An interesting combination in spring with boiled white asparagus in Bolzano sauce as well as with steamed green asparagus; also with tuna carpaccio, smoked salmon and raw langoustines; and a typical South Tyrolean choice with nettle dumplings, as well as poached trout with vegetables or young goat's cheese.

Optimum drinking maturity: up to 2030

Serving temperature: 8-10 °C



ALCOHOL

14% Vol.

RESIDUAL SUGAR

2,1 g/l

ACIDITY

5,1 g/l