



KETTMEIR

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Sauvignon Alto Adige D.O.C.

VARIETY:	Sauvignon Bianco
PRODUCTION ZONE:	Slopes of medium altitude in the municipalities of Caldaro and Salorno.
POSITION AND ALTITUDE:	South, South-east; 350-500 metres above sea level
TYPE OF SOIL:	Clay limestone base with rich fossil and organic matter content.
TRAINING SYSTEM:	Pergola and espalier
PLANTING DENSITY:	3.500 vines per hectare for pergola; 6.000 vines per hectare for espalier
HARVEST TIME:	From the middle to the end of September.
ALCOHOL VOLUME:	13,00 %
SERVING TEMPERATURE:	8-10°C
RECOMMENDED GLASS:	Medium tulip wine glass with a narrow mouth
AGEING POTENTIAL:	2/3 years

TECHNICAL PROFILE

White vinification with brief maceration on the skins at low temperatures to optimise extraction of the aromas, fermentation in stainless steel at a controlled temperature of 17-19°C.

ORGANOLEPTIC PROFILE

Pale straw-yellow appearance with concentrated notes of nettle, elderflower and apricot. Fresh, leisurely palate showing good character.

SERVING SUGGESTIONS

Very good with onion soup, baked fish, snails and asparagus.

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