

Sauvignon

Alto Adige DOC



KETTMEIR

Variety:	Sauvignon
Production zone:	Slopes of medium altitude in the municipalities of Caldaro and Salorno.
Altitude:	350 - 500 m (1,150 - 1,640 ft.) 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; (1,415 per acre) 6,000 vines per hectare for espalier (2,425 per acre)
Harvest time:	From the middle to the end of September
Alcohol volume:	13,50 % vol.
Serving temp. :	8 - 10 °C (46 - 50 °F)
Recommended glass:	Medium tulip wine glass, narrowing at the rim
Ageing potential:	2/3 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

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 15 - 16 °C.

Tasting notes

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

Food matching

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

