



KETTMEIR

# SAUVIGNON

ALTO ADIGE - SÜDTIROL DOC



GRAPES  
Sauvignon



PRODUCTION ZONE  
Medium-high hillsides  
in Caldaro and Salorno



ELEVATION  
350 - 500 mt. a.s.l.



SOIL TYPE  
Calcareous clay with good skeleton  
and organic matter



TRAINING SYSTEM  
Pergola and espalier



PLANT DENSITY  
3,500 plants per hectare (pergola),  
6,000 (espalier)



HARVEST TIME  
From mid to late September



ALCOHOL VOLUME  
13,50 % vol.



SERVING TEMP.  
8 - 10 °C (46 - 53 °F)



RECOMMENDED GLASS  
Medium-sized tulip with narrow rim



AGEING POTENTIAL  
2 / 3 years



BOX  
6 Bottles



FORMAT  
75 cl (25,3 oz)

## TECHNICAL NOTES

White wine method with brief maceration of the skins at a low temperature (5 - 6 °C) to optimize the extraction of aromatic compounds. Fermentation in steel at a controlled temperature of 15 - 16 °C.

## TASTING NOTES

The pale straw yellow hue is a prelude to an intense bouquet with distinct notes of nettle, elderflower and apricot. Fresh, persistent and flavoursome on the palate.

## FOOD PAIRINGS

Perfect with onion soup, baked fish, snails and asparagus.