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DeSilva

SAUVIGNON BLANC SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Sauvignon Blanc.

Description: Its intense but elegant aroma of elderflower and exotic fruit elderflowers and exotic fruits make it a white wine of the white wine in a class of its own.

Site: Eppan Berg - a vineyard situated at about 600m sea level.

Soil: Loamy, sandy, but also stony soil with good deep on a moraine hill.

Harvest: End of September to beginning of October

Yield: 60 hl/ha

Vinification: Grape pressing + de-stemming and then a stabilisation period of the must of 4-5 days. The maceration, the natural pre-clarification and the fermentation of the must take place in stainless steel. Part of the must then ferments in wooden barrels and the whole remains on the lees for 10 months until bottling.

Shelf life: 5 - 15 years

Serving temperature: 10 - 12°C

Food recommendation: Our Sauvignon goes very well with asparagus, onion soup, snails and various fish dishes. It is also excellent with Asian food or also in combination with goat cheese or with a Robiola (Tre Latti - goat, sheep, cow milk) with some fig mustarda.

VINTAGE 2020

ALCOHOL: 14,0 % vol.

TOTAL ACIDITY: 7,2 g/l

PH VALUE: 3,2

MALOLACTIC FERMENTATION: 0%