

## DeSilva Sauvignon Blanc

**Vine variety:** 100 % Sauvignon

**Description:** Its intense but elegant aroma of elderberry and exotic fruits make it a first class white wine.

**Position:** Appiano Monte in the hills on the west-side of the valley. It is a southerly exposed enclosure and lies 600 m above sea level.

**Land:** Loamy, sandy and also stony land.

**Harvest:** Middle of September.

**Yield:** Approx. 60hl/ha.

**Development:** Full grape pressing, depending on the year. Maceration and after natural preliminary sedimentation, fermentation of the must in stainless steel tanks. Storage of the wine on fine yeast until bottling.

**Shelf life:** At least 3 years

**Serving temperature:** 10-12 °C.

**Food recommendation:** Suitable for asparagus, onion soup, snails and various fish dishes.

# DE SILVA *Terroir*

This family name has been inherited from our ancestors, to whom we feel obliged. DeSilva stands for the selection of the best grape qualities and the care of the soil in which the old vines are deeply rooted. The origin and character of our vineyards make the difference.

