

## 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:** For special vintages we choose whole cluster pressing. The maceration, the natural pre-clarification and the fermentation take place in stainless steel. Afterwards, the wine is stored on the fine lees until bottling.

**Shelf life:** At least 3 years

**Serving temperature:** 10 - 12°C

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

# DE SILVA *Terroir*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

