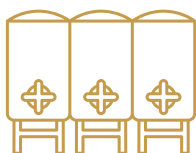


Sauvignon Trentino

-Istituto Agrario San Michele
all'Adige-



Italy
Trentino
Trento



VINIFICATION

Traditional white vinification with brief cold maceration of the crushed grapes. Fermentation partly in stainless steel and partly in oak barrels.



AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



Straw-yellow in colour.



TASTING NOTES



Harmonious bouquet with vegetal and fruity notes.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

Sauvignon

FARMING SYSTEM

Simple Trentino pergola training system and espalier training with Guyot pruning

HARVEST

Manual, second decade of September



On the palate it is fresh and well-structured, savoury, long and well-balanced, with delightful varietal aromatic echoes.