

Sauvignon

-Maso Thaler-

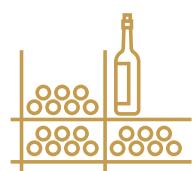


Italy
Alto Adige
Bolzano



VINIFICATION

Before pressing, the destemmed grapes remain in the press for at least 12 hours at low temperature. After pressing, the resulting must ferments in stainless steel tanks at controlled temperature.



AGEING

The wine is aged in bottle for several months before release.



TASTING NOTES



Bright straw-yellow colour.



Varietal, complex and well-balanced bouquet.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

100% Sauvignon

AGRICULTURAL SYSTEM

Conventional

HARVEST

Late September - mid October



On the palate it is savoury, with a good balance between acidity and body. An extremely elegant wine with a long finish.