

# 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.



Bright straw-yellow colour.



## TASTING NOTES



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.