



SAUVIGNON 2019

- **Description:** this very old grape variety from France has been grown in South Tyrol since the end of the 19th century and is enjoying an ever-increasing popularity. The white wine has a crisp acidity paired with a fruity, tangy taste. It has gooseberry and elderflower scents, is straw-yellow in colour and has a delicate green tone. The spare, stony gravel-marl soil also gives the wine its mineral, salty note.
- **Vinification:** temperature-controlled fermentation in stainless steel tanks, then storage and maturation on the fine lees, some in small oak casks.
- **Vine training:** guyot system
- **Location:** steep south-facing slope at approx. 500 metres a.s.l.
- **Climate:** Alpine-Mediterranean, sheltered from north winds
- **Analytical values:** alcohol content 14 % vol., total acidity 6,5 g/l, residual sugar 0,8 g/l
- **Yield:** 45 hl/ha
- **Storage:** up to 3 years
- **Recommended with:** ideal with vegetarian starters, dumplings, fish, white meats and fresh goat's cheese
- **Serving temperature:** 10–12°C

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