



SAUVIGNON TRENTINO D.O.C.

Grape varieties

100% Sauvignon, sourced from selected vineyards in the Val di Cembra

Production technique

The must obtained through the soft pressing of the grapes is fermented for around 10 days at a controlled temperature. The wine matures in the bottle for several months before being released onto the market.

Tasting notes

Color: straw-yellow with greenish reflections.

Aroma: expresses its varietal character with spicy, fruity notes.

Palate: fresh and zesty.

Producer's recommendations

Match with light fish dishes, soft-textured cheeses and appetizers seasoned with herbs.

Serve at a temperature of 10/12 °C.

Alcohol: 12.50% vol.