

TRENTINO DOC SAUVIGNON BLANC BOTTEGA VINAI

General characteristics	Originally from Gironde in the Bordeaux region, it arrived over a century ago in Trentino, preceded by the fame of its wines beyond the Alps, in the Sauternes area. Sauvignon wine is, in fact, fine and full of flavour with an elegant and individual aroma, which can be more or less accentuated depending on the vintage.
Production Area	In the hills in the Valle dei Laghi valley to the north of Lake Garda, which feature a sub-Mediterranean climate and mild temperatures both in summer and winter.
Grape Varieties	Exclusively Sauvignon grapes with a contained unit yield of 70 hl/ha. The variety is vigorous, the bunches are cylindrical and alate. The grapes are greenish yellow and have a blush, which usually mature during the second half of September.
Vinification and refining	The grapes are crushed after which the extracted must is left to macerate cold for 12 hours to facilitate the extraction of the aromas. It is then soft pressed and ready for fermentation at controlled temperatures.
Analytical data	Alcohol: 12,50% vol. Total acidity: 6 g/l Sugar-free extract: 21 g/l Residual sugars: dry
Organoleptic characteristics	Pale straw yellow colour with golden hints. The bouquet is intense, supported by aromatic notes of elder, fig leaves and grapefruit. Dry, with good body, pleasantly acidic.
Matching with food:	Spaghettini with clams, risotto with prawns, deep-fried fish, grilled mushrooms.
Serving temperature:	10°
Allergens:	Sulphites