

# Sauvignon Blanc

**BOTTEGA  
· VINAI ·**

## WINE

Sauvignon Blanc

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

100% Sauvignon with yields of 70 hl/ha. Hand-picked.

## VINEYARD

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. The vineyards are sited between 200 and 300 m a.s.l. The large differences between day and night temperatures, help to produce highly aromatic wines with fresh bouquets and crisp palates.

## VINIFICATION

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.

## REFINEMENT

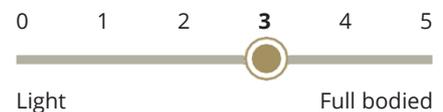
Stainless Steel

## DESCRIPTION

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.



### WINE STYLE



### ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 6 g/l  
Residual sugar: 3 g/l



### SERVING SUGGESTION

Temperature: 10 °C  
Pairings: Spaghetini with clams, risotto with prawns, deep-fried fish, grilled mushrooms.



### SIZES AVAILABLE

75 cl



### ALLERGENS

Sulphites



### NOTES

Vegan  
Gluten Free