

Sauvignon Blanc

MASTRI VERNACOLI

WINE

Sauvignon Blanc

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

Sauvignon. Hand-picked.

VINEYARD

Vineyards situated on medium-high slopes mainly in the Valle dei Laghi but also in the Adige valley.

VINIFICATION

The destalked, crushed grapes are macerated cold on the skins for about 12 hours before being gently pressed; fermentation takes place at controlled temperatures, then the wine undergoes a short finishing period in stainless steel before being bottled.

REFINEMENT

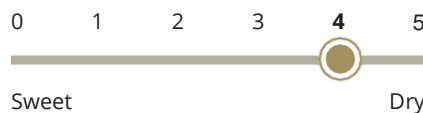
Stainless Steel

DESCRIPTION

Pale golden yellow in colour with a characteristic sage and elderflower nose; dry, delicate, characteristic plate with a luscious streak of acidity.



WINE STYLE



ANALYSIS

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



SERVING SUGGESTION

Temperature: 10 °C
Pairings: White meats, vegetable dishes, pasta salads, delicately-flavoured fish dishes.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free