

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 and in the hills of the Valle dell'Adige valley featuring a continental climate.

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.

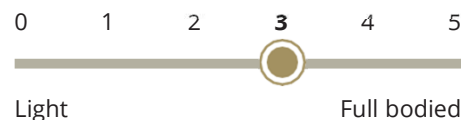
VINIFICATION
The grapes are crushed after which the extracted must is left to macerate cold for 12 hours to facilitate the extraction of the aromas. It is then soft pressed and ready for fermentation at controlled temperatures.

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: 13,00 % vol.
Total acidity: 6 g/l
Residual sugar: 3 g/l



SERVING SUGGESTION

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



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free