



STEINHAUS

ALTO ADIGE

SAUVIGNON BLANC ALTO ADIGE D.O.C.

APPELLATION: Alto Adige D.O.C.

GRAPE: 100% Sauvignon Blanc

VINEYARD EXPOSURE: West, at an altitude of 600 metres above sea level, in a spot overlooking the Val d'Adige

SOIL COMPOSITION: Of moraine origin, with a fair amount of heavy stone

YIELD PER HECTARE: 6.5 tonnes

HARVEST: By hand into 20 kg crates with subsequent selection of the best grapes

HARVESTING PERIOD: From late September

VINIFICATION AND AGEING: The freshly harvested grapes undergo soft pressing as soon as they arrive at the winery and the must is subject to static fining. Fermentation takes place in temperature-controlled steel tanks. The wine rests on its fine lees throughout the winter and is then bottled the following spring, maintaining its unmistakable aroma, freshness and savouriness

COLOUR: Straw yellow with greenish highlights

BOUQUET: Aromatic and fragrant, with hints of ripe gooseberries, elderberries and delicate herbaceous notes

PALATE: Pleasant and fruity

ALCOHOL CONTENT: 13% vol.

BOTTLE: Borgognotta 750 ml

CLOSURE: Cork

RECOMMENDED GLASS: Large tulip glass

SERVING TEMPERATURE: 12 - 14°C

GASTRONOMIC PAIRINGS: Perfect for aperitifs and antipasti. The ideal accompaniment for fish dishes, especially shellfish



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