

## Sauvignon 2010

An extraordinary wine, which is distinguished by its particular characteristic features and its high quality potential. Extremely low yields and the use of superior quality grapes guarantee this wine's intense colour, strong smell and taste. The superior quality of this Sauvignon is supported by fermentation at controlled temperatures, as well as by its vinification and storage in steel tanks.

The grapes for this wine are grown under ideal conditions on the mixed limestone and clay loams around the village Nals. This white wine, which has developed a reputation for its being perfectly suited to accompany asparagus dishes, may also be served together with onion soup, fish dishes and as an aperitif.

• <b>Yield per hectare:</b>	55	hl/ha
• <b>Alcohol content:</b>	13,9	Vol. %
• <b>Total Acidity:</b>	5,95	g/l
• <b>Residual net dry extract:</b>	22,9	g/l
• <b>Residual sugar:</b>	4,0	g/l
• <b>Aging time:</b>	2-3	years
• <b>Serving temperature:</b>	10-12	°C

