



# Sauvignon Blanc 2017

DOC, Südtirol Alto Adige

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<b>Variety</b>	100 % Sauvignon Blanc			
<b>Training system</b>	Guyot			
<b>Exposure</b>	500 m sea level			
<b>Soil</b>	limestone gravel with clay			
<b>Yield</b>	5.000 kg/ha			
<b>Storage Potential</b>	5 years			
<b>Serving Temp.</b>	8° – 10° degrees C			
<b>Analytical data</b>	Alc. Content	13,50	Acidity gr/lt	6,2
	pH	4,4	res. sugar gr/lt	1,8

## Vinification:

Manual selection in the vineyard, partly spontaneous fermentation half in Tonneau and half in steel tanks, development on the fine lees for another 6 months half in wooden barrels and half in steel.

## Description:

A yellow-green lively and expressive Sauvignon with soft and fruity aromas, nose of fresh hay and grasses, hints of elder flowers, green fruits and black currant, distinct acidity with smooth body.

## Recommended Pairings:

A premium aperitif and a wonderful pairing to asparagus, it goes well with grilled vegetables, fish and white meat, it is also lovely with goat cheese.

<b>Wine Awards</b>	<b>2015:</b>	87 Punkte	Falstaff Wein Guide 2017/18
		90 Punkte	Gold Medal Tastings.com 2017
	<b>2016:</b>	90 Punkte	Wein-Plus.eu



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