



SAUVIGNON BLANC PETER ZEMMER

Grapes: Sauvignon Blanc - Alto Adige DOC

Origin: Grafted to slow-growing rootstock and trained on traditional wire trellises (Guyot), this Sauvignon flourishes at an elevation of 450 m. (1,500 ft.) in Pochi di Salorno. The favorable location of the vineyards, the very low yield, and the warm days and cool nights provide the ideal basis for the ripening of the grapes.

Yield per hectare: 65 hl.

Vinification: The grapes are crushed and the stems are removed in a pneumatic tank press. Before being pressed, an 8 - 10 hour long cold maceration takes place in order to enhance the fruitiness of the wine. Afterwards, the grapes are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19 °C (66 °F).

Characteristic properties: A delicate, aromatic white wine which, because of its pleasant acidity, can be cellared for long periods, developing an interesting and balanced nose.

Color: greenish yellow to straw-yellow

Bouquet: tones of nettles, honey, bell pepper, and elder blossom

Flavor: rich and harmonious, with good fruit and lasting acidity

Recommended pairings: Appetizers, asparagus, fish dishes, and vegetable soups

Serving temperature: 10 – 12 °C (50 – 54 °F)

Cellaring: 3 - 5 years

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