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Selection

TURMHOF

Sauvignon Blanc

Alto Adige - DOC - South Tyrol

2022

DESCRIPTION

Luminous yellow with green reflexes, this wine has a beautifully pronounced bouquet of flint, elderflowers, gooseberries, green pepper, sage and mint. It is pleasantly salty and mineral, fresh on the palate and, has finely integrated acidity and a juicy, persistent finish.



100 % Sauvignon Blanc



Asparagus, grilled vegetables, fish, goat cheese



50.0 - 53.6 °F
10 - 12 °C



Hillside vineyards in Cortaccia > S/SE
1,312 to 2,624 feet | 400 to 800 m



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 1992 and later



50 - 60 hl per hectare



Alcohol = 14.0 % by vol
Acidity = 6.3 g/liter
Residual sugar = 0.7 g/liter

SOIL

Chalk gravel moraine soil

VINIFICATION

After eight hours of maceration, fermentation and aging for ten months at 50% in large oak under regular batonnage, at 25% in concrete vats on and at 25% without malolactic fermentation in tonneau. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



6 to 10 years