

Alto Adige - DOC - South Tyrol 2020

## DESCRIPTION

I LEFENBRUNNE

Our elegant RACHTL Sauvignon Blanc Riserva at first presents itself with restraint before revealing its complex potential in the glass. The initial minerally aromatic structure comprising flint, graphite and slate is gradually overlayered by fruity notes of dry hay and exotic fruit. This delicate and harmonious wine, with its bright straw yellow color with greenish reflexes pampers the palate with a clean, fresh acidity and succulently salty taste and has a persistent finish.

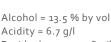
#### SOIL CONDITIONS AND INFLUENCE ON THE WINE

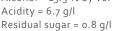
The topsoil comprises moderately silty sand with high salt levels and low humus content. A striking feature of the site is the presence of gray porphyry. The deeper soil horizons are dominated by sandy limestone rock flour. The geology of the site gives the wine its specific character: minerally flint nuances on the nose and salty-minerally on the palate with a clean and fresh acidity.

### HARVEST AND VINIFICATION

The Sauvignon Blanc grapes are harvested at full maturity, when the acidity levels are still remarkably high. After a maceration period lasting eight to twelve hours, the berries are gently pressed. For alcoholic fermentation, 25% of the must is placed in new tonneaux barrels and 75% in big wooden barrels, where the young wine remains for almost a year. This process gives the RACHTL Sauvignon Blanc Riserva its smoothness and structure. To maintain the minerality of the wine, care is taken to avoid malolactic fermentation during this period. The assemblage then spends six months in a stainless steel tank for natural clarification. Finally, the wine is allowed to mature for a further twelve months in the bottle.

INFO







10 years and more

Guyot

3,240 vines per acre | 8,000 vines per ha













Year of planting: 1996 and later

















Selection

Aica di Sotto, part of Fiè allo Sciliar South-eastern exposure

Vigna









1,935 to 2,066 feet

100 % Sauvignon Blanc

RACHTL

Sauvignon Blanc Riserva

1.0 acre o.4 hectare













Seafood, crustaceans and fish, pork and



poultry, rice dishes



50.0 - 53.6 °F











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