



TENUTA

SOUTH TYROLEAN SAUVIGNON DOC AGLAIA

Fine aromatic, fresh, mineral, fruity, floral, medium-bodied, harmonious, fresh, lively, dry; goes perfectly with starters, shellfish, dishes with asparagus and vitello tonnato

Grape type

Sauvignon Blanc

Location vineyards

Merano - Maia Alta

Altitude vineyards

380 m a.s.l.

Soil composition

Sandy loamy soil

System of cultivation

Guyot

Plant density

7.200

Harvest per ha

85 dec

Grape processing

Whole grape pressing with light cold maceration

Vinification / Storage

80% in stainless steel tanks, 20% in wooden barrels of approx. 40 hl

Alcoholic fermentation

10 days in stainless steel tanks at controlled temperature

Acidity

7g / lt

Residual sugar

2,5g / lt