

Aristos

SAUVIGNON
ALTO ADIGE DOC


**EISACKTAL
VALLE ISARCO**
KELLEREI CANTINA

Vintage 2023

Variety Sauvignon

Altitude 600 - 720 m

Orientation south and south east

Slope 50%

Yield per hectare 45 hl

Training system guyot

Period of harvest beginning of october

Soil Hot, fertile, very deep alluvial soils with porphyritic sediment

Vinification The grapes are picked exclusively by hand. After a short period of contact with the skins, the delicate crushing of the grapes follows. Controlled temperature fermentation and aging for 10 months on the fine lees takes place partly in stainless steel tanks, partly in large wood barrels.

CHARACTERISTIC

Color from greenish to pale yellow

Nose very intense herbal note, aromatic, with hints of nettle and gooseberry

Taste fresh acidity, intense, full

Ageing capacity 6-8 years

Pairing recommendations asparagus, fish, aperitif

Serving temperature 10°C - 12°C

ANALYTICAL DATA

Alcohol 13,50 % vol.

Residual sugar 1,9 g/l

total acidity 6,5 g/l

