

SAUVIGNON

Südtirol-Alto Adige DOC



NAME	Südtirol-Alto Adige Sauvignon Prackfol DOC
GRAPE VARIETIES	Sauvignon
VINTAGE	2020
YIELD PER HECTARE (hl)	56
TOWNSHIP	Völs am Schlern / Fiè allo Sciliar, Südtirol / Alto Adige, Dolomites
PRODUCTION AREA	Völser Aicha, Unteraicha Aica di Fiè, Aica di Sotto
ALTITUDE	550-650m
GRADIENT (%)	40-60%
EXPOSURE	South-South-West
SERVING TEMPERATURE (°C)	10-12°
AGEING CAPACITY (years)	6-8
ALCOHOL CONTENT (vol. %)	13,5
RESIDUAL SUGAR (g/l)	0,5
TOTAL ACIDITY (g/l)	6,5
PH VALUE	3,2
HARVEST	September/October

TASTING NOTES. The Color is a pale yellow with light green highlights. The aroma is a rich, complex bouquet of tropical fruits, flint and elderberry flowers. Fresh, pleasant notes of citrus fruits and lemon balm. The he typically mineral quality of this Sauvignon makes it particularly seductive and convincing. Its fruity yet velvety aromas render it refined and elegant, with a pleasant, lingering finish.

FOOD MATCHING. A fresh and highly versatile wine. An excellent complement for hors d'oeuvres and fish or asparagus dishes. A remarkably pleasant accompaniment for fresh, Alto-Adige cheeses.

WINEMAKING. Manual harvesting and grape selection. Short maceration. Slow fermentation at controlled temperature and five months maturation on light lees in stainless steel tanks.



PRACKFOL

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