



STEINHAUS

ALTO ADIGE

SAUVIGNON BLANC ALTO ADIGE D.O.C.

TPOLOGY: Sauvignon blanc Alto Adige D.O.C.

GRAPES: 100% Sauvignon blanc

GENERAL DESCRIPTION: The winery is located almost 600 meters above sea level in a prominent position in the Val d'Adige. The vineyard, found on the property, is composed of 7 hectares. The climatic trend of the Bucholz di Salorno area is characterized by strong temperature variations, with hot days influenced by the Mediterranean climate and cold nights with very cool winds coming down from the mountains. This wine, produced from a selection of the best grapes, expresses strong sapid and mineral notes driven by a fresh acidity. The aromas are complex and delicate, as can be expected from a Sauvignon grown and cared for in higher altitudes.

VINIFICATION: The grapes are harvested by hand and placed in small boxes. As soon as they arrive at the production facility they are softly pressed and the juice is subjected to a static clarification. Fermentation takes place at controlled temperature in stainless steel tanks. The wine, afterwards, rests throughout the winter on its fine lees, to then be bottled the following spring maintaining an unmistakable aroma, freshness and flavor.

ALCOHOL CONTENT: 13% vol

BOTTLE: 750 ml – Burgundian bottle

SERVICE TEMPERATURE: 12 ° - 14 ° C

LONGEVITY OF THE WINE: wine to be consumed preferably within 3-5 years.

SENSORY PROFILE

APPEARANCE: Straw-yellow colour with light green reflections

BOUQUET: Aromatic bouquet with hints of ripe gooseberries, elderberries and delicate herbaceous notes.

PALATE: Pleasant and fruity taste in mouth

SERVING SUGGESTIONS: The wine is perfect as an aperitif; or when paired with pasta or rice courses with seafood and second courses of freshwater fish.



AGRICOLE GUSSALLI BERETTA