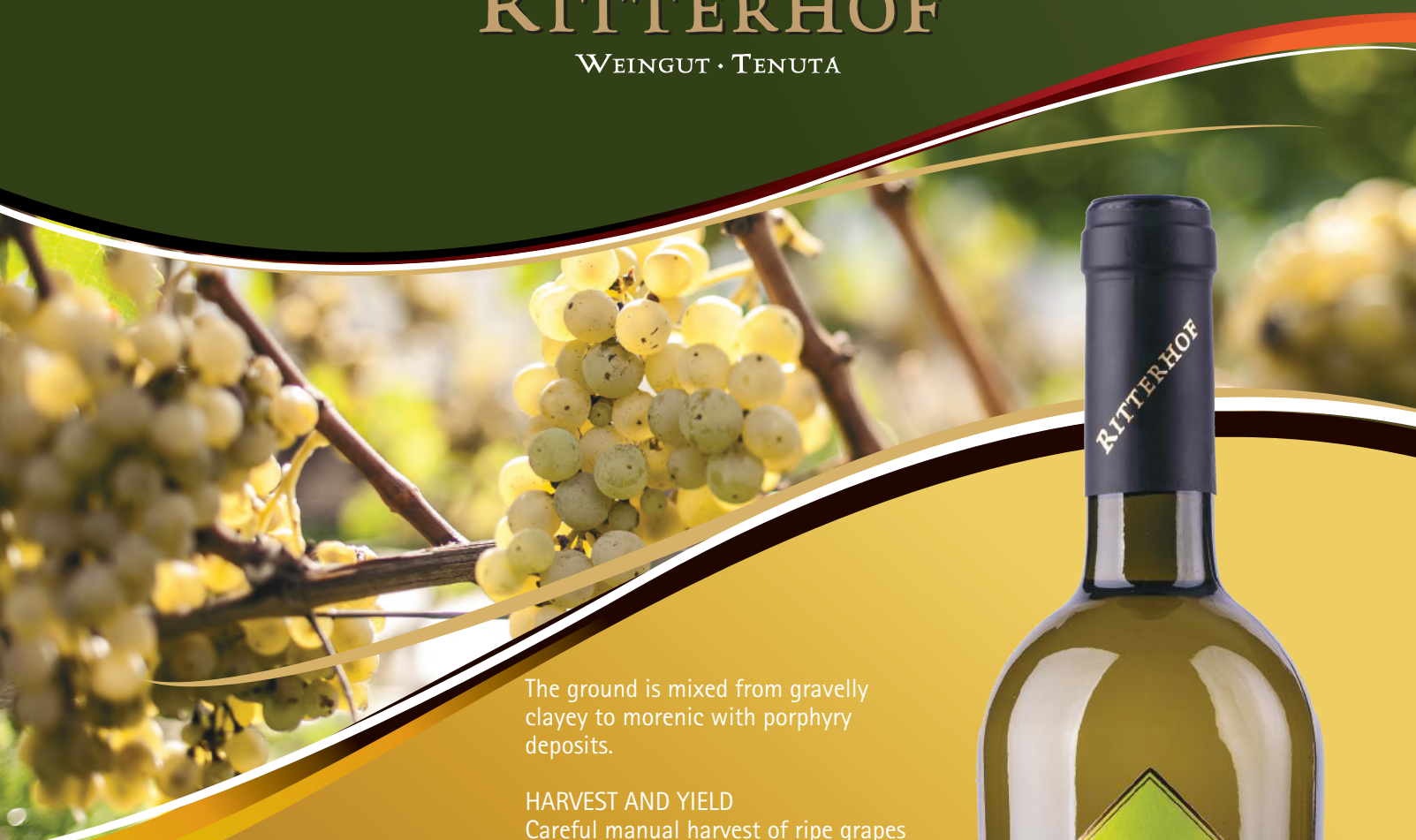




RITTERHOF

WEINGUT · TENUTA



The ground is mixed from gravelly clayey to morenic with porphyry deposits.

HARVEST AND YIELD

Careful manual harvest of ripe grapes around mid-October with a yield of about 50 hl per hectare.

VINIFICATION

After a long maceration of 5 to 10 hours, follows gentle squeezing of the grapes. Clarification of the must happens by natural sedimentation. The fermentation takes place in steel at a temperature of 17 ° C for about 12 days. The refining on fine yeasts lasts for another 7 months

WINE DESCRIPTION

Sauvignon PARATUS expresses the best interaction between vine, soil types and microclimate. Selected grapes from the indicated areas make this expressive, typical and complex Sauvignon. Paratus combines vegetable and fruity-flowered notes of elderberry flowers and raisins, interweaving its delicate acidity with a full taste

RECCOMENDATION

Sauvignon Paratus pairs wonderfully with grilled fish, asparagus, both green and white, but also with tasty vegetable risotto, and is a good sip for special moments.

SAUVIGNON PARATUS

WINE DENOMINATION

Sothtirolean Sauvignon DOC Paratus

PARATUS - THE FEISTY ONE

Ripe and resolute. The age of the vines and the location of the vineyards are the makings of this well-primed wine of striking quality.

WINE GROWING AREA

In the municipality of Montan in Bassa Atesina and in the municipality of Renon at a height of 450 -650 m. The cultivation takes place at guyot with about 7500 plants per hectare.