



RITTERHOF

WEINGUT · TENUTA

SAUVIGNON

WINE DENOMINATION

South Tyrolean Sauvignon DOC

GRAPE

Sauvignon

WINE GROWING AREA

The grapes for this Sauvignon ripen on different vineyards in the municipalities of Kaltern and Montan on east and west slopes. The vines grow in the gravelly clay soils that prevail there, at an altitude of 380 – 550 metres.

HARVEST AND YIELD

Harvesting of the sun-ripened Sauvignon grapes takes place in late September until early October. From the handpicked grapes we press 70 hectolitres of wine per hectare.

VINIFICATION

The Sauvignon grapes are harvested in crates of 220 kg and taken straight to the winery. The grapes are lightly crushed, cold macerated for several hours and then fermented at a controlled temperature of 20°C to give this wine its distinct, unmistakable flavour.

WINE DESCRIPTION

This Sauvignon is an aromatic white wine with a pale, straw-yellow colour. A wine with a distinctive bouquet of elderflower and gooseberries, underpinned with typical notes of stinging nettle and tomato leaves.

RECOMMENDED WITH

This Sauvignon is perfect as an aperitif and goes exceptionally well with asparagus, fish and seafood, as well as light dishes with white meat.

