



ROTTENSTEINER

SAUVIGNON

ALTO ADIGE DOC



VINTAGE: 2023
VARIETY: Sauvignon Blanc (100%)
CULTIVATION SYSTEM: guyot
SOIL: calcareous and porphyry
YIELD: 6000 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 7,000
STORABILITY: 2-3 years
SERVICE TEMPERATURE: 8-10°

TECHNICAL DATA
ACIDITY: 6.2 g/l
RESIDUAL SUGAR: 1.6 g/l
ALCOHOL: 14.1% vol

HISTORY

150 years ago, Archduke Johann of Austria brought this variety to South Tyrol. In the meantime this variety is homelike in the whole region.

VINEYARDS

The Sauvignon is the youngest offspring in our cellars. It was planted in the year 2001 by one of our best winegrowers in Missiano near Appiano and in 2003 the first grapes came to the winery.

Meanwhile we work with grapes from two different vineyards – one grown on calcareous soil and one grown on porphyry. The combination of these two vineyards leads to a wine that seduces with his fruity notes and his minerality.

VINIFICATION

The control of the fermentation temperature is even more important for Sauvignon than it is for most of the other varieties, as well as avoiding malolactic fermentation and oxidation processes. After fermentation at 19°C, the Sauvignon matures in stainless steel tanks.

DESCRIPTION

Our Sauvignon is characterised by sapidity, freshness, the fine aromaticity and its typical notes of paprika and elder.

The Sauvignon is good as an aperitif, with not too heavy starters and most fish dishes. Sauvignon combined with asparagus is a speciality in the region. Therefore the Sauvignon is also called "Spargelwein" (Wine for Asparagus).