



# PFITSCHER



## SAUVIGNON BLANC

"Saxum" 2022

**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** This white wine is grown on ice-age calcareous soils. With its pale-green colour, it has unmistakably intense scents of gooseberries, currants, elder, lilac and peach. Its nose has a very fruity and intense flavour, while the taste is dry with a fine interplay of acids.

**VINIFICATION:** Fermentation takes place in steel barrels at a controlled temperature of 18°C. Maturation in the barrel on the fine lees produces a refined taste and aroma.

**LOCATION:** Fiè allo Sciliar and Montagna

**ALTITUDE:** 500 m – 900 m

**AGING:** 4 – 7 years

**CONTENT:** 0,75 l

**RECOMMENDED WITH:** Ideal with asparagus and light fish dishes.

**SERVING TEMPERATURE:** 8 - 12 °C