



PFITSCHER



SAUVIGNON BLANC

"Saxum" 2024

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