

Alto Adige SAUVIGNON PLATT&PIGNAT

*„The aromatic white wine from
three vineyards of different altitudes“*



GRAPE VARIETIES: different clones of Sauvignon blanc

TYPE OF SOIL: alluvial of porphyritic origin gravelly moreinal soils from the Ice Age

TRAINING SYSTEM: pergola and guyot-trained

CROPPING DENSITY: 7.000 vines/ha

AVERAGE AGE OF VINES: 12 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: grape thinning in July (bunches halved)

HARVEST TIME: from the middle to the end of September

WINE MAKING PROCEDURES: cold soak for 5-6 hours; the juice is then clarified through sedimentation; further fermentation in stainless steel tanks at controlled temperature around 20° C

AGEING: exclusively in stainless steel tanks

COLOUR: bright pale yellow with a green hue

AROMA: a clean concentrated floral nose reminiscent of elderflower with notes of citrus

FLAVOUR: leads to a fresh, mineral and distinctive palate with nicely rounded fruit with spicy notes

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