



**SCHRECKBICHL  
COLTERENZIO**

VINUM EXCELLENS



## Sauvignon PRAIL 2022

Alto Adige Sauvignon DOC

Grown in the calcareous soils of the cool rolling hills, Sauvignon develops elegance and an abundance of captivating aromas reminiscent of elderflower, gooseberry and delicately scented herbs.

**Tasting notes:** Bright pale yellow colour with a green nuance, powerful aromas of elder and acacia flower, passion fruit, lime intertwined with herbal notes to the nose. The palate is complexed with hints of white currant, melon and stone fruit, underpinned by zesty acidity and a delicate flinty aftertaste. Cellaring potential: 3-5 years.

**Food Combination:** An excellent partner for asparagus frittata or asparagus dishes in general, scallops, moules marinières and fish of all sorts, or on its own at the start of a meal. Serve lightly chilled: 10-12° C.

**Grape Variety:** Sauvignon blanc

**Location:** Hill and mountainside sites at an altitude of approx. 400 - 500 m; the sort is morainal with high mineral content.

**Yielding:** 60 hl/ha

**Winemaking:** Fermentation takes place in stainless-steel tanks at a constant temperature of 18° C and lasts around 14 days. Part of the wine is fermented in large oak casks. Both new wines refine separately on their fine lees for 6 months and will be blended before bottling.

<b>Analytical Data:</b>	Alcohol	14%	Vol
	Total acidity	5,7	g/l
	Residual sugar	0,7	g/l