



CANTINA D'ISERA

Sauvignon

Trentino • D.O.C.

Grown on the hills of Isera in particularly well-suited areas where the temperature differences exalt its aromatic component, the Sauvignon Cantina d'Isera presents with a straw yellow colour with greenish hues. The nose opens with notes of elderberry, current and white peach. On the palate, it is lively and sapid, with a mineral, salty finale. It is the perfect accompaniment for raw fish, eastern dishes and asparagus-based meals. Best served at 12-14°C.

Vine: Sauvignon

Production area: Hills in the municipality of Isera

Exposure and altitude: EAST, 300 - 500 metres above sea level

Soil composition: gravelly, limy, sandy, with good drainage

Training system: Trentino simple pergola – Guyot

Plantation density: 5,000 vines/hectare

Vinification: Manual harvest during the second half of September. White vinification with brief maceration on the skins, static decanting and fermentation at controlled temperatures. Refinement in steel tank before bottling.

