

# SAUVIGNON TRENTINO DOC

## Grape variety

Sauvignon

## Production area

Hills of Giovo and Meano

## Exposure

South

## Altitude

350–450 m a.s.l.

## Soil

In Giovo, shallow and fertile soil on a porphyry bedrock; in Meano, loamy clay soil, well drained, fertile and deep

## Soil vitality

In both areas, the soils show very high biological quality

## Vine age

20-25 years

## Harvest

Manual harvesting and grape selection in September

## Vinification

Gentle pressing, fermentation and ageing in stainless steel, partly (35%) in French oak barriques

## Yield

45 hl/ha

## **Characteristics**

### Appearance

Straw yellow with green reflections

### Nose

Complex, mineral and exotic. Intense fruity notes reminiscent of lychee and mango intertwine with aromas of sage and flint.

### Palate

Savory, salty with excellent structure and aromaticity.

# Ritratti

*Every portrait (ritratto) is a sublime synthesis of the bond between man and nature, a communion where wine refines into art, unveiling the enchanting biodiversity of the Avisian Hills*



### If it were a person

Eclectic and carefree