



VICH

SAUVIGNON

Vigneti delle Dolomiti Igt

Certain places exist, certain vineyards, where the perfect balance of soil, climate and vine is created, where it is possible to obtain grapes suited to the production of a great wine. Sauvignon blanc is an extremely demanding variety, with rather uncommon optimal conditions for obtaining high quality. The hills of Meano and Cembra Valley in Trentino are home to rare plots of land with the perfect synthesis of clay and dolomite rock, of the sun's heat and fresh mornings, of care for the vineyard and slow ripening, giving rise to grapes suitable for the production of our Vich. Care, passion, maniacal attention and artisanal oenology are at the service of this extraordinary exemplar of wine-making, to exalt all its potential.

TASTING NOTES: Sauvignon Vich is straw-yellow in colour with bright green reflections. Its nose is complex and elegant with hints of gooseberry, mango and freshly cut exotic fruit, especially pineapple. Tangy, almost salty. With a harmonious and firm structure, the final notes of exotic fruit and green mint leave a tasty memory on the palate. Time is the ideal companion, leading to a decidedly complex and mineral evolution.

PRODUCTION AREA: Giovo and Meano, Trentino

VARIETY: Sauvignon Blanc

PLANTING METHOD: Guyot and Trentino simple pergola

VINEYARD: Vineyards located at medium altitude, between 350 and 450 metres above sea level, generally facing Cembra Valley to the south and Meano to the west, a hilly area of the Municipality of Trento. The combination of the various soils, lighter, terraced sediments, medium-deep gravel resting on compact porphyry rocks from Cembra Valley and more structured, clayey and fertile soils, for certain aspects colder than previous years in the area of Meano, all create a very interesting matrix for these unique wines.

VINIFICATION: The grapes are hand-picked into small containers at the end of September, and only picked when they are perfectly ripe to enhance the noblest of Sauvignon blanc aromas. Traditional pressing is carried out after a short period of cold maceration. The wine is aged for a long time in the cellar, guaranteeing natural and constant maturation on racks. Already starting in the fermentation phase, about 30% of this careful selection of Sauvignon blanc rests, matures and evolves in new French oak barrels. After about a year, the wine maturing in the steel and oak are combined, obtaining the cuvee Vich which only begins its journey in bottles after three months of further maturation in the cellar. The bottles are aged for at least another six months before being put on the market.

YIELD: 50 hl/ha

AGEING POTENTIAL: 8/10 years

ANALYSIS:

Alcohol: 13% vol

Acidity: 6.78 g/l

Sugars: 2.21 g/l

