

The Selections

Andrius

Alto Adige Sauvignon Blanc 2025 DOC



Vintage	2025
Grape variety	Sauvignon Blanc
Production area	Alto Adige
Altitude	300 - 380 m a.s.l.
Soil	erythroid, argillaceous lime and dolomit rock.
Yield	40 hl/ha
Vinification	fermentation at controlled temperature in stainless steel; ageing and maturation on fine yeast for 6 months partly in stainless steel tanks (70%) and partly in big wooden barrels (30%).
Appearance	
Colour	light straw-yellow with green reflexes;
Aroma	complex bouquet with apricot and elderflower nuances underlined with light woody notes;
Taste	good structure, harmonious acidity with a long finish.
Alcohol	13.5 %
Residual sugar	2.5 g/l
Acidity	6.3 g/l
Drinking temp.	10-12°C
Ageing ability	8-10 years