

Alto Adige Sauvignon DOC



The Sauvignon is the youngest child of the Rottensteiner cellars. It was planted in the year 2001 by one of our best winegrowers in Missian near Eppan. It's well known that Eppan is very suitable for the cultivation of Sauvignon, and many Sauvignons of this area reached the highest acknowledgments. Because of this we are sure that also our Sauvignon deserves to be considered, with his sapidity, his freshness, the fine aromaticity, his typical notes of paprika and elder.

The Sauvignon is good as aperitif, with not too heavy starters and most fish dishes. A special combination is Sauvignon with asparagus. Therefore the Sauvignon is also called "Spargelwein" (Wine for Asparagus).

The best service temperature is about 12-14 °C. It's best in his first 3 years.

Vineyard area: 1 Hectares
Cultivation system: Guyot
Soil: Sand
Yield: 6000 l/ha
Variety: Sauvignon blanc (100 %)
Vinification: Steel
Acidity: 7,1 g/l
Residual sugar: 3,7 g/l
Alcohol: 13,8 % vol