



NIKLAS

WEINGUT

DOXS

Südtiroler Sauvignon DOC



An aromatic white wine. Created with passion from selected grapes. Full-bodied and harmonious. A wine that loves the summer – just like the badger.

TASTING NOTES

Color: greenish yellow

Aroma: typical aroma of elderberry, gooseberry, peppers and peach with fine citrus notes

Taste: full-bodied, racy and mineral on the palate, with lots of body and a complex fruity finish

FOOD PAIRINGS

The perfect wine for asparagus and an ideal companion to strongly flavored starters and fish

VINIFICATION

Short maceration on the skins, reductive vinification.

Cool fermentation at 13 to 18°C followed by several months aging on the lees

AT A GLANCE

Grape variety, age of vines: Sauvignon from various clones and our own selections, 10 - 35 years

Site: Vial, Kardatsch, 530 to 570 m a.s.l.

Soil: calcareous gravel

Vine training: cordon and pergola training systems, near-natural integrated production

SERVING TEMPERATURE 10 - 12 °C

OPTIMUM MATURITY 5 years

ALCOHOL 13 % vol

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 0,5 g/l