

## 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 to 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** 13,5 % vol

**TOTAL ACIDITY** 6,3 g/l

**RESIDUAL SUGAR** < 1 g/l