



DOXS

Südtiroler Sauvignon DOC 2018

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 % vol

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 0,5 g/l