SCHRECKBICHL
COLTERENZIO
VINUM EXCELLENS



Sauvignon Blanc LAFÓA 2024

Alto Adige Sauvignon Blanc DOC

A Sauvignon strongly influenced by the cool, sunny landscape of rolling hills: a fruity, discreetly aromatic white with assertive acidity. Sleek, somewhat unrefined in its youth, from a few years' bottle ageing it emerges elegant, compact, harmonious without compromising its fruit and freshness.

Tasting notes:
A clean, concentrated floral nose reminiscent of elder and acacia flower with hint of sage; fresh and distinctive on palate with nicely rounded fruit, light oak spice and a crisp finish.
Cellaring potential: 6 -10 years.

Food Combination:
Enjoy it with a snack of fresh goats' cheese and smoked salmon pâté with crusty bread, or as a partner to lobster tail salad, full-flavoured fish dishes, scallops stir-fried with ginger, or goats' cheese soufflé.
Serve lightly chilled: 12-14° C.

Grape Variety:
Sauvignon blanc.

Location:
Vineyards located in a sunny position. The soils are sandy, with gravely morainal deposits.

Yielding:
49 hl/ha

Winemaking:
The fully ripe grapes are crushed, briefly left to soak and pressed. The juice is left to decant naturally. Half of the total quality is fermented in stainless steel tanks, the other half in standard oak-casks and barriques. The final blend is made after the wine has aged for 8 months on its fine lees. Light filtering and bottling follows.

Analytical Data:

Alcohol	13,5%	Vol
Total acidity	6,0	g/l
Residual sugar	0,9	g/l

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