

Dipinti

*Sauvignon Blanc Trevenezie IGT*



This wine is made from grapes harvested from 15-year-old vines grown in the districts of Lavis and Pressano in Trentino. The wine spends four months in stainless steel tanks and 2-3 months in bottle before release.

Grape varieties : Sauvignon

Altitude : 450m ASL

Exposure : West

Soil : Deep, semi-fertile, moderately detrital, well-drained and mineral rich

Alcohol : 12.5%

Tasting notes :

Straw-yellow in color with golden tones. Intense aromas of fig, nutmeg and peach on the nose. Medium-bodied with vibrant citrus fruit and undertones of white pepper. Clean and bright with a crisp finish. Pair with warm goat cheese salad, grilled seafood and white meats with lightly spiced salsa.

