

Terlano

Winkl Sauvignon Blanc Alto Adige Terlano DOC

Vinification: Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees partly in stainless steel tanks (80%) and partly in big wooden barrels (20%) for 7-8 months.



Grape varieties Sauvignon Blanc

Altitude 280-580m ASL

Soil Sandy, porphyric-gravel

Alcohol 13.5%

Tasting notes

Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, gooseberry and mint. The fruitiness continues on the palate in combination with a fine acidity. The wine scores with a good structure and a minerally but at the same time aromatic finish.

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