

ALTO MINCIO I.G.T. SAUVIGNON

Variety: 100% Sauvignon.

Production zone: Garda; old property vineyard planted in 1991 with personally selected vines. Cattani estate located in the North part of Lake Garda. Sits at 180 m above sea level.

Soil: Sandy-calcareous with clay (20%), exposure from the North to South.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 110 q/Ha of grapes.

Harvest time: First decade of September.

Vinification: Destemmed and pressed. Allowed to settle for 2/3 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days, kept in stainless steel tank until end of fermentation.

Maturation: Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged again in wood for another 4/5 months. After being bottled it rests for 2/3 months before release.

Bottling: First decade of March.

Top: Natural cork.

Sensory characteristics: Straw-yellow color with copper-colored reflections; Notes of bouquet of fresh fruit and plant, in particular with hints of nettle and yeast. On the palate is soft and sweet, balanced and hannonious by pleasant after-taste.

Serving temperature: 13° C.

Average life of Wine: To consume within four years.

Food matches: Its particular freshness makes this wine suitable for dinners of raw or stewed fish base. Ideal to accompany delicate appetizers, soups, cocktails, or in combination with dry pastries.

Analytical data:

Alcohol: 12,5% vol.

Total acidity: 5,6 g/l. Ph: 3,25.

Net dry extract: 24 g/l.

Total sulfur dioxide: 85 mg/l.

Wine Maker: Corrado Cattani

