ALESSANDRO BERSELLI

Signature Collection

SAUVIGNON BLANC
ALTO ADIGE D.O.C.

Grape Varietals: 100% Sauvignon Blanc.

Average age of the vines: 15 years.

Soil: clayey and porphyritic.

Harvest Period: second half of September.

Vinification: traditional white wine fermentation, preceded by a pre-fermentative cold maceration of the grapes. The fermentation takes place at a low temperature for a long period of time followed by the maturation, which takes place on fine lees for at least 6 months.

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per litre.

Color: soft straw yellow with green reflections.

Aroma: very typical and expressive aromas of this grape variety, such as sambuco flowers, grapefruit, peach and inviting notes of tropical fruit such as pineapple and papaya.

Palate: refreshing and savory; the crisp acidity and the light residual sugar enable this wine to be very pleasant, persistent and enjoyable.

Food Suggestions: it's a perfect wine as an aperitif or paired with raw fish, sushi, seafood, and all fish-based dishes.

Serving Temperature: 8-10 °C / 46-50 °F.

VINI D'ITALIA
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Alessandro Berselli
THE SOUL OF ITALIAN WINE