

ALESSANDRO BERSELLI

Signature Collection

SAUVIGNON BLANC ALTO ADIGE

Grape Varietals: 100% Sauvignon Blanc.

Vineyards: Municipality of Salorno (BZ), Pochi district, at 500 m a.s.l.

Average age of the vines: 15 years.

Soil: porphyry and clay.

Harvest Period: end of September.

Vinification: traditional white, with pre-fermentation cold maceration. Long fermentation at low temperature (enabling to preserve the primary aromas). The ageing process, on fine lees, lasts six months.

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per litre.

Color: deep straw yellow with greenish shades.

Aroma: intense, varietal and spicy, with complex notes of elderflower, white peach as well as a hint of tropical fruits.

Palate: apart from its consistent aroma, this wine is fresh and tasty, with a right balance between acidity and reduced sugar residue. It is also characterised by a savoury and persistent back taste.

Food Suggestions: to be enjoyed as an aperitif. It is perfect combined with raw dishes, sushi and seafood. Try it together with oily fish and lake fish, as well as summer pasta dishes.

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

