

WEINGUT

J. Hofstätter

TENUTA



SAUVIGNON

Fresh, pale yellow and subtle green-yellow highlights. The inviting bouquet initially reveals notes of gooseberry paired with a touch of currant followed by nuances of elderflower, nettles and flint. The palate makes an equally refreshing impression due to a crisp, elegant, appetizing acidity that is superbly integrated. The extraordinary freshness that characterizes this wine continues the entire length of the mouth. Well balanced and firmly structured, this wine impresses with notes of minerals and clearly defined varietal aromas on the finish.

VARIETY

Sauvignon

SOIL

Light marl, soils which warm up quickly in spring.

WINEMAKING

Grapes are immediately destemmed upon delivery and macerated on the skins for 8 hours before being gently pressed. The must is clarified through natural sedimentation and fermented at a controlled temperature.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICE

Starters, fish and light meat.

AVAILABLE BOTTLE SIZES

