



STEFFLHOF

GEORG ANDERGASSEN



Sauvignon

SÜDTIROL DOC ALTO ADIGE

Terroir: The vineyard is located at a height of 550m above sea level in the municipality of Jenesien above Bolzano. It is a steep south-east facing slope that is cultivated exclusively by hand. The cool winds at these heights bring finesse and elegance to the grapes.

Soil characteristics: Clayey sandy soil with a good supply of lime.

Processing and vinification: Manual, from pruning to harvesting; whole grape pressing in the absence of oxygen and fermentation at 16 degrees without pre-clarification. Maturation exclusively in stainless steel.

Sensory characteristics: A wine that convinces with its elegance and finesse. Crisp natural acidity combined with a fresh salinity.

Recommendation: Ideal with starters, cold fish starters and asparagus

Vintage: 2020

Serving temperature:
11–13° C

Yield: 75 hl/ha

Alcohol: 13% Vol

Storage life: 3 years

Harvest time:
Mid-September

Acidity: 7.0 g/l

Residual sugar: 1.3 g/l

Area under cultivation:
5,500 m² of slope

Training method:
Wire frames

Production:
3,000 bottles