

# SAUVIGNON

SÜDTIROL – ALTO ADIGE DOC



VARIETAL:  
SAUVIGNON

GROWING AREA:  
PERGOLA GROWING SYSTEM  
ON PORPHYRY CLAY SOILS  
IN ST. MAGDALENA

HARVEST:  
MID-SEPTEMBER

VINIFICATION:  
FERMENTATION AND STORAGE  
IN STEEL TANK AND BARRIQUE

ANALYTICAL DATA:  
ALCOHOL: 13,5 %VOL\*  
ACIDITY: 6,8 G/L\*  
RESIDUAL SUGAR: 1,5 G/L\*

SERVING TEMPERATURE:  
10-12 °C

FOOD MATCHING:  
GREAT AS APERITIF WINE AND  
ALONG WITH STARTERS SUCH  
AS PASTA, FISH, POULTRY OR  
ASPARAGUS AND CHEESE

\* DEPENDING ON THE YEAR,  
THE ANALYTICAL VALUES MAY  
VARY SLIGHTLY

ERZEUGERABFÜLLUNG/IMBOTTIGLIATO DA:  
MARTIN SPORNBERGER  
UNTERMAGDALENA/S. MADDALENA DI SOTTO 30  
BOZEN/BOLZANO – ITALIEN/ITALIA

PRODUCT OF ITALY  
CONTIENE SOLFITI/ENTHÄLT SULFITE/CONTAINS SULPHITES

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