

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**SAUVIGNON
FALLWIND 2021**

Since the 1980s, this grape variety with its distinctive and powerful aroma has enjoyed great popularity in the Oltradige region. The stony limestone gravel soils and the cool fall winds produce a lively and expressive Sauvignon.

Freshness and delicate minerality paired with melting and elegance make the Sauvignon Fallwind a stylish white wine.



bright with
a slightly
green shimmer



aromas of pineapple,
elderberry, gooseberry
and honey



mineral,
refreshing
and balanced

VARIETY:

Sauvignon

AGE:

10 to 30 years

AREA OF CULTIVATION:

vineyards in Appiano/Monte and near the village of St. Michael (450-650 m)

Exposure: Southeast

Soil: Limestone gravel

Training System: Guyot

HARVEST:

end of September; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and development on the lees in stainless-steel tanks until the end of February.

YIELD:

60 hl/ha

ANALYTICAL DATA:

alcohol content: 13.5%

acidity: 5.75 gr/l

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

The asparagus wine in South Tyrol also pairs nicely with light Asian cuisine such as sushi or Thai chicken skewers with peanut sauce (satay) in addition to Alpine delicacies such as quail breast with chanterelle mushroom tartare.

STORAGE/POTENTIAL:

4 to 5 years

KELLEREI **ST. MICHAEL-EPPAN** CANTINA

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