



CLASSIC - SAUVIGNON BLANC 2009

vineyard

<i>vine age:</i>	<i>5-20 years</i>
<i>soil:</i>	<i>medium to heavy-textured chalky and loamy sand soils</i>
<i>training system:</i>	<i>1 and 2 arched cane, medium height</i>
<i>slope:</i>	<i>30-35%</i>
<i>aspect:</i>	<i>south-east – south-west</i>
<i>elevation:</i>	<i>280-350 m</i>
<i>climate:</i>	<i>illyric, high temperature differences between day and night</i>
<i>yield/ha:</i>	<i>5000 kg</i>
<i>characteristics:</i>	

vinification

<i>date of harvesting:</i>	<i>September 22th - October 10th 2010</i>
<i>ripeness:</i>	<i>physiologically ripe grapes, 16,0-19,0° KMW</i>
<i>maceration:</i>	<i>8-9 hours at a temperature of 10-12° C</i>
<i>fermentation vessel:</i>	<i>stainless steel tower</i>
<i>malolactic fermentation:</i>	<i>no</i>
<i>ageing:</i>	<i>4 months</i>
<i>aging vessel:</i>	<i>steel tower</i>
<i>bottled on:</i>	<i>January 27th 2010</i>
<i>characteristics:</i>	

wine

<i>style:</i>	<i>young, spicy wine with aromas of black current</i>
<i>alcoholic strength:</i>	<i>12,5%</i>
<i>analyses:</i>	<i>2,4 g/l residual sugar, 5,9 g/l acid = dry</i>
<i>ageing potential:</i>	<i>2-3 years</i>
<i>characteristics:</i>	

recommendations:

serving temperature: 8-12°C

matching food: *pasta like tagliatelle with basil-olive pesto, gnocchi with a light gorgonzola sauce*

description:

crystalline straw yellow, pale green reflections, nose of deep fruit, intensive, full-bodied, fresh and vivacious, bouquet of green fruits, grass, red pepper, gooseberries, balanced, dense and sensitive, fermented in stainless steel-tanks, dry, vibrant acidity made complete with deep fruit on the palate, young balanced texture, mineral, salty spices, the fragrant nose accompanies the wine to the attractive finish. Vintner