

SAUVIGNON BLANC DOC
SOUTH TYROL 2025

Knott

The grapes for our Sauvignon grow in the Knott vineyard in Marling, at 360 m above sea level. The vineyard, which looks towards Merano, has a slight inclination. The slightly sandy moraine soil consists of granite and slate. Here the vines are pampered and warmed by the morning sun. In the late afternoon the grape zone cools down. This preserves the freshness and the typical Sauvignon taste.



Variety: 100% Sauvignon Blanc



Yield: 65 hl/ha



Drinking maturity: 3 -6 years



Alcohol: 13,5 % Vol.



Drinking temperature:
approx. 12°C



Maturation of the wine: steel
tank



Food pairing: Cooked white
asparagus and Bolzano sauce,
grilled vegetables, grilled white fish
and meat



Acidity: 6,2 g/l
Residual sugar: 0,6 g/l

TASTING NOTES

Our Sauvignon Blanc from the Knott vineyard in Marling is characterized by elegant grapefruit, fresh lemon zest, and nettle. The palate displays a pleasant acidity, deep minerality, and excellent drinkability.

VINIFICATION

The grapes are hand-picked in the morning. Following a short maceration on the press, the must is clarified via sedimentation in stainless steel tanks. To preserve freshness, fermentation takes place entirely in steel at 16–18 °C. Maturation on the fine lees follows for approximately six months