

Svigrada

GARDA SAUVIGNON D.O.C.

Variety: 100% Sauvignon.

Production zone: Garda; old vineyard of property planted in 1991 with personally selected vines. Cattani estate located in the North part of Lake Garda. Sits at 180 m above sea level.

Soil: Sandy-calcareous with clay (20%), exposure from the North to South.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 110 q/Ha of grapes.

Harvest time: First decade of September.

Vinification: Destemmed and pressed. Allowed to settle for 2/3 days. Drawn off and fermented at a controlled temperature between 15-16°C for about 15 days, kept in stainless steel tank until end of fermentation.

Maturation: Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged again in wood for another 4/5 months. Kept in the botti e for 2/3 months before release.

Bottling: First decade of the month.

Top: Natural cork.

Sensory characteristics: Straw-yellow color with copper-colored reflections; bouquet of fresh fruit and plant notes, in particular with hints of nettle and yeast. On the palate is soft and sweet, balanced and harmonious by pleasant after-taste.

Serving temperature: 13° C.

Average life of Wine: To consume within four years.

Food matches: Its particular freshness make this wine suitable for dinners of raw or stewed fish base. Ideal as an accompaniment to delicate appetizers, soups, cocktails, or in combination with dry pastries.

Analytical data:

Alcohol: 12,5% vol.

Total acidity: 5,6 g/l.

Ph: 3,25.

Net dry extract: 24 g/l.

Total sulfur dioxide: 85 mg/l.

Wine Maker: Corrado Cattani

