

# 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 bottle 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

