



SÜDTIROLER SAUVIGNON KARNEID DOC

The Sauvignon Karneid exhibits a fruity and at the same time complex personality. Fermentation on the skins helps extract the intricate and complex aromas of the skin and add a subtle depth.

„The green Sauvignon varieties have never appealed to me. My Sauvignon should embody the character and minerality of a Loire Sauvignon, coupled with fruit and a full-bodied texture.”
Florian Gojer

VINEYARD

Karneid: south-facing slope, 550-600m above sea level. Light sandy porphyry-based soil with ice-age deposits of granite, basalt and gneiss.

VINIFICATION

Hand-picked and transported in large boxes. Gentle processing by making use of gravitational settling. 6-10 hours maceration. Pressing, natural sedimentation of the must for at least 48 hours at 6°C/43°F. Slow, controlled fermentation, ageing on the lees until spring. 10% of the grapes are fermented with the whole berries for 3 days.

TASTING NOTES

Delicate fruity notes of grapefruit and passion fruit as well as herbs. Racy, exciting and full-bodied. Lingering minerality.

FOOD PAIRING

The wine is excellent with summer pasta dishes, shellfish and crustaceans as well as raw fish.

