TASNIM Sauvignon Blanc 2021

IGT Weinberg Dolomiten / Vigneti delle Dolomiti



WEINGUT



Wine Description

Lemon yellow. Mainly fruity bouquet with aromas of tropical fruit, peach and apricot and floral with hints of daisies. Fresh, lively and very harmonic.

Still wine | white | dry Wine Type:

Alcohol: 13.5 % Residual Sugar: 3.9 g/l Acid: $5.5 \, g/l$

vegan, organic, bio-dynamic Certificates:

Allergens: sulfites 10 - 12 °C **Drinking Temperature:** 10 years Aging Potential: Optimum Drinking Year: 2022 - 2027

Vineyard

Origin: Italy, South Tyrol, Bozen & Umgebung, Bozen Quality grade: IGT Weinberg Dolomiten / Vigneti delle Dolomiti St. Justina Schwarhof "Nussbaum", "Lärchenhaus" und Site:

> "Zypresse" (1988-1990), St. Justina Schwarhof "Kirschbaum" (2003-04), St. Justina Schwarhof "Garten" (2016), St. Justina Kohlerhof "Greal" (1986)

Site Type: hillside

Varietal: Sauvignon Blanc 100 % | 6 - 33 years

7000 - 8000 plants/ha | 5000 liter/ha

Geografical Orientation: south east, south Sea Level: 440 - 480 m

Soil: moraine deposits | large | top soil

> sand | medium | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate: alpin, mediteranian

Harvest and Maturing

Harvest: handpicked | 15 kg cask

Grape Sorting: manual Malolactic Fermentation: nο

Mazeration: 2 hour(s) | 18 °C | in the press | with stems: yes

Mash Fermentation: squashed | Stems: 0 % **Fermentation:** spontaneous with pied de cuve

oak barrel | 2000 L | used barrel | temperature

control: yes | 18 - 20 °C | 60 %

steel tank | 2000 L | temperature control: yes | 18 - 20

°C | 40 %

Skin Contact: 1 - 1 day(s)

Maturing: 60 % | oak barrel | 2000 L | used barrel | 6 month(s)

40 % | steel tank | 2000 L | 6 month(s)

Bottling: glass cork

Product Codes

EAN: 8032130016066

Curiosity

The Koran forbids any consumption of wine, only in paradise one dreams of it: "Resting on soft divans they look around them; full of joy they drink pure, well-sealed wine, the sentence of which is sheer musk;... a wine mixed with water from the spring Tasnim, where the lucky ones refresh themselves... and the black-eyed Huris, chaste as hidden pearls, are waiting for you as a reward for your deeds".

Food Pairing

Ideal with asparagus dishes, onion soup, grilled and fried fish, snails or simply as an aperitif!

Vintage 2021

A late harvest and lovely, stable weather at the crush characterized Alto Adige's 2021 vintage. Thus the grapes could be left to ripen ideally, and thanks to the high temperature differentials between day and night, a great deal of aroma could form. The result is an extraordinary 2021 white wine vintage. (Südtirol Wein)