TASNIM Sauvignon Blanc 2023

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.

Wine Type: Still wine | white | dry

Alcohol: 13.5%Acid: 4.5 g/lResidual Sugar: 5 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:10 - 12 °CAging Potential:10 yearsOptimum Drinking Year:2024 - 2029

Award

Guida Bio: 5 foglie

Vineyard

Origin: Italy, South Tyrol, Bozen & Umgebung, Bozen

Quality grade: IGT Weinberg Dolomiten / Vigneti delle Dolomiti

Site: St. Justina Schwarhof "Nussbaum", "Lärchenhaus" und

"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 % | 8 - 35 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:** no

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 2023

Great challenges, great wines - challenging weather brings out powerful reds and fruity whites. The 2023vintage seems to corroborate one of Alto Adige's wine legends: years of great challenges are years of great wines. Out in the vineyards, 2023 was a year of major challenges, but winemakers expect strong reds with rich fruit flavors and intense colors as well as fresh and even fruitier whites than past vintages. (Cons. Alto Adige Wine)