

Raif Sauvignon

The high altitude of our Sauvignon Raif (600 m) and the favourable temperature fluctuations are decisive for this aromatic grape variety.

The evening fall winds lower the temperature and thus guarantee an optimal development of the aromatics.



Vigneti delle Dolomiti Igt



Selected vineyards in Bassa Atesina



Guyot



Sandy gravelly soils



Handpicked, cold maceration for 12h, gentle pressing, alcoholic fermentation in stainless steel, 6 months storage on fine lees.



Pale straw yellow with green highlights. Fresh, lively and overflowing aromas with tropical notes such as pineapple, passion fruit and mango. The fresh, mouth-filling flavours are backed by a fine acidity giving it length and perfect balance. This wine is an excellent accompaniment to asparagus, seafood and warm starters.



Alcohol: 13,0 % Vol.

Acidity: 6,2 g/l

Residual sugar: 2,0 g/l

