

PS
WINE

premium wine selection

Vini di Qualità



Sauvignon

Maso Thaler

CLASSIFICATION	D.O.C.
TYPE	White
REGION	South-Tyrol/Alto Adige
PROVINCE	Bolzano
GRAPE VARIETY	100% Sauvignon
TYPE OF FARMING	Conventional
HARVEST	End of September-mid October

VINIFICATION

Prior to pressing, the destalked grapes remain in the press for at least 12 hours at a low temperature. After pressing, the must that has been obtained ferments in temperature-controlled stainless steel vats.

MATURATION

The wine matures in bottle for a few months prior to release.

TASTING NOTES

It has a bright straw yellow colour; on the nose it is complex and balanced, with passion fruit aromas accompanied by fresh vegetal notes, with attractive hints of tomato leaves and elderflowers. On the palate it reveals great elegance and a good balance between body and acidity, with the flavour invigorated by a vibrant zestiness. It marries perfectly with vegetable dishes, quiches, fish and pasta dishes; perfect also as aperitif.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.