

BLANC

SAUVIGNON BLANC



A pilgrim of the world successfully cultivated in both old and new wine regions, Sauvignon Blanc has adapted also to the climate of Trentino Alto Adige. Together with Cabernet Franc is the parent to Cabernet Sauvignon, which was created from a spontaneous field crossing in Bordeaux, probably in the 18th century. That would already be enough to place it on top of the pyramid of the greatest international wine variety. Its intense and easily recognizable flavor has captured the attention of many consumers. Descriptor typically includes gooseberries, asparagus and many others "herbaceous" aroma (Methoxy-pyrazines). Our search for the authenticity of this variety has led us to the creation of Blanc.

VINEYARD

The grapes come from a vineyard planted in the early 90s, with a more recent part planted in 2001. It is located above the winery in Pressano at a height of 350 m on compact sandstone. Sauvignon Blanc's tendency to excessive vigor is tamed by canopy management. The vines are guyot trained with a density of 7000 plants per hectare and a south-west exposure.

VINIFICATION

The destemmed grapes are left to macerate for about a week with its whole bunches. The yeasts present on the skins promote the start of the spontaneous fermentation. After pressing, the wine is racked to old barriques to complete the fermentation. The aging on its fine lees continues for 7 months, where numerous bâtonnages and some racking are carried out. Malolactic fermentation takes place during the aging.

SUMMARY

VIGNETI DELLE DOLOMITI IGT

Grapes: Sauvignon Blanc 100%

Vineyard: single plot in Pressano

Soil: sedimentary soils with layers of compact sandstone, known as Werfen formation originated 260 million years ago

Vinification: maceration with whole bunches, spontaneous fermentation in steel tank and used barriques, aging in old barriques

Production: 1000 bottles



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