

JOSEF WEGER



Auswahl



GRAPE VARIETY:

Sauvignon blanc

VINEYARD LOCATION:

Cornaiano, 453m a.s.l. on moraine, glacial till, gravelly, single vineyard with southwest exposure

VINE-GROWING:

Guyot (espalier)

YIELD: 45hl/hectare

WINEMAKING:

Short cold maceration and soft pressing at low temperature. After natural settling, fermentation begins in temperature-controlled steel tanks. The wine ages on its lees for approx. 6 months 50% in steel tanks and 50% in 228 ltr. French oak barrels. The fine lees are gently stirred every week (battonage). After blending, the wine remains in steel tanks for another 10 months before bottling.

HARVEST: Early-mid September

TASTING PROFIL:

COLOR:

Straw yellow with greenish highlights

AROMA:

Notes of elderberry, gooseberry and acacia flowers and sage

TASTE:

Fresh, full with pleasant acidity and minerality. Long finish, with hints of exotic fruit

SERVING RECOMMANDATIONS:

Suitable as an aperitif, savory first courses, herbed cheeses, asparagus and shellfish

SERVING TEMPERATURE: 12°-14°C



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