

ALTO ADIGE DOC SAUVIGNON

2024



***The playful one.
Floral, fruity and
expressive.***

TASTING NOTES

Our Sauvignon is straw yellow in color with green reflexes. It has a fruity aroma of fresh peach, ripe gooseberry, nettle and lemon balm. On the palate, the wine is nice and juicy, salty and mineral, creamy and full, extremely elegant with crisp acidity and has a long and playful finish.

Best enjoyed slightly chilled with “Schlutzkrapfen”, “Gröstl” of stockfish and sautéed veal strips.

To enjoy this wine at its best, drink within 3 years.

Alcohol: 13,20 % vol.

Total acidity: 6,10 g/l

Residual sugar: 2,30 g/l

IN THE VINEYARD

The Sauvignon grapes mature at an altitude of 460 - 500 m on chalk gravel soils in the vineyards of Appiano with their south-east exposition.

IN THE CELLAR

After temperature-controlled fermentation of the must in stainless steel tanks at 19°C for one week, the wine is aged in stainless steel.

MURI-GRIES

WINE ESTATE | MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

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