

ETHICAWINES

earth, heart, hands.



St. Pauls

Gfill
Sauvignon Alto Adige DOC



REGION

Alto-Adige

VARIETY

Sauvignon Blanc

Cultivation method: Guyot.

Vinification process: Slow fermentation at controlled temperature in big oak barrels, followed by maturation on fine yeasts for 5-7 months. No malolactic fermentation.

Tasting notes: This noble wine grows on sandy morainic soils and owes its characteristic taste to the ideal microclimate of our high-level vineyards. This produces a strong, fully ripe Sauvignon tasting of elder and exotic fruits, with a convincingly dry, classy taste.

Food pairings: Great as an aperitif. Perfect pairing with asparagus, grilled vegetables, fish and cheese.