

## St. Pauls

Gfill  
Sauvignon Alto Adige DOC



### REGION

Alto-Adige

### VARIETY

100% Sauvignon Blanc



Cultivation method: Guyot.

Terror: Slopes around San Paolo on ventilated limestone debris (450-550m.a.s.l.)

Age of the vines: ca. 25 years

Vinification: Slow fermentation at controlled temperature in stainless steel tanks and maturation on fine yeast.

### TASTING NOTES

Typical bouquet of elderflowers, nettle, gooseberries and freshly cut grass. Lively taste with long mineral finish.

### FOOD PAIRINGS

For aperitif, with poultry and tuna dishes.