



Cembra

CEMBRA▲
cantina di montagna

Sauvignon Trentino DOC

REGION

Trentino

VARIETY

Sauvignon blanc. Vineyards located in Valle di Cembra.

Exposure and altitude: East, South, West; 2000 – 2000 feet ASL (500 – 700 m ASL).

Soil composition: Loose, of porphyric origin, mainly originated from fluvio-glacial deposits.

Cultivation method: Guyot. Simple Trentino split pergola. 5500 vines/hectare.

Harvest: Manual harvesting in late September.

Vinification process: Soft pressing in inert atmosphere; static decantation of the must. Fermentation at controlled temperature in stainless steel tanks; ageing on the lees for about 4-5 months before bottling.

TASTING NOTES

Straw-yellow color with green hues, variegated aroma of spicy notes ranging from nettle leaves to boxwood, gooseberry and grapefruit. Fresh and mineral on the palate, with a long-lasting soft and velvety finish.