

STURM

Sauvignon

Structure and balance.
No compromises: either
you love it or you hate it.

varietal
sauvignon



35
years
average vineyard age

Sturm: struttura e natura.

IT HAS A STRONG CHARACTER AND DOES NOT DEAL WITH HALF MEASURES. ALLURING BY DEFINITION. IF IT WERE AN ANIMAL IT WOULD BE A TEMPTING SNAKE. SAUVIGNON CAN EASILY ALLURE YOU WITH ITS COMPLEXITY OF BALSAMIC AROMAS AND ITS PERSISTENT HINTS OF ELDERBERRY COMBINED WITH HERBACEOUS NOTES. TOMATO LEAF AND NETTLE GIVE WAY TO A TROPICAL FINISH OF MANGO AND PINEAPPLE. THIS WINE HAS MADE OUR COMPANY WELL RECOGNIZED ABROAD!

Star sign: scorpio.

Favourite colour: green.



VARIETAL

Sauvignon

VINEYARD

Average vineyard age: 35 years

Vine training system: guyot

Harvesting period: September

Area of Production: Cormòns (GO)

WINEMAKING

The grapes are de-stemmed and cold macerated.

Fermentation is carried out in stainless steel tanks under a controlled temperature (16-18°C). This wine spends a few months on the lees and is then bottled.

SENSORY CHARACTERISTICS

This wine is brisk, spicy and aromatic. Golden yellow in color it offers a nice bouquet of aromas ranging from tropical fruit to elderberry flowers and citrus fruit, with hints of sage and tomato leaves.

On the palate it impresses for both its smoothness and aromatic character.

FOOD PAIRING

It nicely complements all tomato sauce pastas and risottos, frittatas, seafood, and asparagus. It is superb paired with salt-baked branzino!

SERVING TEMPERATURE: 11°C

S T U R M