SAUVIGNON 'WINKL'

Trentino-Alto Adige, Italy

Cantina Terlano

www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees partly in stainless steel tanks (80%) and partly in big wooden barrels (20%) for 7-8 months.

Tasting Notes

Intense straw yellow colour with a delicate green shimmer. Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, nettle and mint. The fruitiness continues on the palate in combination with a fine acidity. The wine scores with a good structure and a minerally but at the same time aromatic finish.

“The 2015 Sauvignon Winkl is vivid, crystalline and absolutely beautiful. Intensely varietal aromatics scream out of the glass, yet there are no angular contours or hard edges. Bright, focused and also weightless on the palate, the 2015 Winkl is a terrific example of the green, grassy style of Sauvignon in Alto Adige.” **Antonio Galloni, Vinous 2016**

Food Matching

An interesting combination in spring with boiled white asparagus in Bolzano sauce as well as with steamed green asparagus; also with tuna carpaccio, smoked salmon and raw langoustines; and a typical South Tyrolean choice with nettle dumplings, as well as poached trout with vegetables or young goat’s cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE0325	Sauvignon 'Winkl'	Sauvignon Blanc	2025	13.5%	Cork	6x0.75lt	No	No	Yes	No