



SAUVIGNON PORPHYR & KALK

Trentino Alto-Adige, Italy

Ignaz Niedrist

www.ignazniedrist.com

Method & Production

This wine is fermented and aged in stainless steel, with no contact with wood and no malolactic fermentation.

Tasting Notes

Pale straw color, very varietal specific aroma of herbs, gooseberry, and a hint of apricot; these aromas carry through onto the palate, which is rich but with excellent fresh acidity; very long finish.

Food Matching

Great with seafood or cured meat antipasti.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
IG118	Sauvignon Porphy & Kalk	Sauvignon Blanc	2018	14.0%	Cork	6X0.75lt	No	No	No