



## SYLVANER 'SABIONA'

Trentino Alto-Adige, Italy

Cantina Valle Isarco



[www.cantinavalleisarco.it](http://www.cantinavalleisarco.it)

### Method & Production

Delicate crushing after a short period of contact with the skins. Fermentation, and aging half in tonneaux, and half in stainless steel tanks. Maturation period of 24 months. No malolactic fermentation. 7 months of lying on fine lees.

### Tasting Notes

Remarkable texture, full and persistent, with great acidity

### Food Matching

Poached with meat or fish, light risotto, and pasta dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
IS1019	Sylvaner 'Sabiona'	Sylvaner	2019	14.0%	Cork	6X0.75lt	No	No	Yes	No