



SYLVANER 'SABIONA'

Trentino Alto-Adige, Italy
Cantina Valle Isarco



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
White Wine										
IS1019	Sylvaner 'Sabiona'	Sylvaner	2019	14.0%	Cork	6X0.75lt	No	No	Yes	No