



Baroni
von Stepski-Doliwa

AZIENDA AGRICOLA
RECHSTEINER
dal 1881 vini di nobile tradizione

SAUVIGNON IGT VENETO "Rechsteiner White Wines"



GRAPE:	Sauvignon
DENOMINATION:	I.G.T. Veneto
VINTAGE:	2016
PRODUCTION AREA:	San Nicoló di Ponte di Piave
SOIL CHARACTERISTICS:	Clayey
TRAINING SYSTEM:	Sylvoz (5.000 plants/ha)
HARVEST TIME:	Mid of September
WINEMAKER NOTES:	Short skin contact cold maceration (10-12°C) for about 12 hours. Soft pressing Must ferments at a constant, checked temperature between 17-18 °C
AGING:	6 months in steel vats
TASTING NOTES:	
Colour:	straw yellow with greenish reflections
Nose:	intense bouquet of exotic fruits, red pepper green tomato and melon
Taste:	fruity balanced body, excellent structure nice acidity

ANALYTICAL VALUES

Alcohol:	13,0 %Vol.
Tot. acidity:	7,1 Gr/Lt
Glucose and Fructose:	4,2 Gr/Lt

FOOD RECOMMENDATION: tasty fish dishes (shellfish and sushi), risotto and asparagus dishes

SERVING TEMPERATURE: 10-12°C

ADDITIONAL INFORMATION:

The grape gets its name from the French word sauvage ("wild") and blanc ("white") due to its early origins as an indigenous grape in South West France.

Nowadays Sauvignon Blanc is a grape variety planted in much of the world's winelands, producing a crisp, dry, and refreshing white varietal wine.

Sauvignon Blanc's susceptibility to noble rot makes it ideal also for the production of luscious sweet wines, reaching its heights in the famous Sauternes white wines.

Rechsteiner di Florian von Stepski-Doliwa

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