




CASTEL
FIRMIAN
TRENTINO DOC

SAUVIGNON BLANC

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Sauvignon Blanc is an aromatic variety producing some of the world's finest wines. It is a vibrant wine with a hint of green pepper, asparagus, elderberry and gooseberry.

Production area Mezzacorona grows this variety on the mid-high-altitude hills of Trentino along the Adige River, where temperature changes are strong.

Vinification Traditional white vinification with a brief contact on the skins to ensure the transfer of the grape's aromas and characteristics to the wine, followed by a temperature-controlled fermentation at around 16-18°C (61-64°F).

Characteristics This wine is characterized by a straw-yellow color. It shows notes of pepper, elderberry, gooseberry, asparagus and tomato leaf. Fresh and slightly sour.

Pairings Ideal with rich dishes such as smoked and grilled fish, white meats, polenta dishes, mid-seasoned cheeses.

Alcohol content 12,5%

Serving temperature 10-12°C (50-54°F)