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## IGNAZ NIEDRIST SAUVIGNON

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**Region:** Alto Adige, Italy

**Appellation:** Alto Adige Sauvignon DOC

**Grapes:** Sauvignon Blanc

**Farming:** Sustainable

**Age of vines:** Planted in 1992

**Altitude, Aspect, & Soil Type:** 520 M, E Facing, Porphyry/Gneiss/  
Calcareous clay & lots of stones

**Typical Harvest Time:** Early to Mid September

**Maceration & Fermentation:** Controlled low temperature fermentation  
in stainless steel using native yeasts

**Aging:** Aged in stainless steel, on the lees, for six months

**Finishing:** Light filtration, no fining, cold stabilized

**Production:** 9,000 bottles annually

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### Notes from Oliver:

Ignaz Niedrist is one of the most respected small producers in the Alto Adige. The wines are very expressive, brilliantly made examples of their type. His jewel of a cellar, which has been in the family for over 170 years, is just off the 'Wine Road' that runs through the important villages south of Bolzano, and his vineyards are mostly clustered around the cellar.

The Alto Adige produces some of the most distinctive examples of Sauvignon anywhere, and Ignaz's Sauvignon is textbook. Shows very varietal specific aromas 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. Great with seafood or cured meat antipasti.