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## BARON WIDMANN SAUVIGNON

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**Region:** Alto Adige, Italy

**Appellation:** Alto Adige DOC

**Grapes:** 100% Sauvignon (Blanc)

**Farming:** Sustainable

**Age of vines:** Planted between 1991 and 2013

**Altitude, Aspect, & Soil Type:** 475 M, E Facing, Calcareous gravel with loamy sand

**Typical Harvest Time:** End of August through mid September

**Maceration & Fermentation:** 12 hours maceration, controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** 10 months in 13 hL acacia barrels, 8 months on the lees

**Finishing:** Fined with bentonite, filtered, cold stabilized

**Production:** 5,000 bottles annually

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### Notes from Oliver:

Andreas Widmann is a producer of very small quantities of excellent wine (in my opinion some of the best made in the Alto Adige). His beautiful old house and cellar are in the old part of the village of Cortaccia; the cellar is under the house, and the scale of it is more like home winemaking than commercial production. His family has made wine here since 1824.

Alto Adige Sauvignon (aka Sauvignon Blanc) is Italy's best rendition of this variety. Andreas follows every aspect of the grape-growing and winemaking himself, and the wines are impeccably made and full of character. Mouthwatering and savory, with hints of mountain flowers and herbs. An excellent complement to vegetable, pork, seafood, and chicken dishes.