
ERSTE+NEUE SAUVIGNON



Region: Alto Adige, Italy

Appellation: Alto Adige DOC

Grapes: 100% Sauvignon (Blanc)

Farming: Practicing organic

Age of vines: Average planting date - 1990

Altitude & Soil Type: 400 M, Quartz porphyry

Typical Harvest Time: Early to Mid September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel fermentors with selected yeasts

Aging: 4 months in stainless steel, on the lees

Finishing: Fined with Bentonite, sterile filtered, Potassium polyaspartate stabilized

Production: 50,000 bottles annually

Notes from Oliver:

The Alto Adige (or Süd Tyrol, as it's called by the German-speaking inhabitants) is known for good large, co-operative wineries such as Erste + Neue, which is right in the center of Caldaro, one of the small towns on the 'Wine Road' south of Bolzano. 'Erste+Neue' means 'First + New', and is the merger of the first ('erste') co-op cellar in Caldaro and the newest co-op ('neue') after the Alto Adige became a part of Italy after World War I.

Alto Adige Sauvignon is Italy's best rendition of this variety, showing a lively combination of classic 'green' SB aromas ('elder flower and nettles') and flavors with hints of apricot or white peach. (For Sauvignon fans, the style is somewhere in between Loire and New Zealand examples.) Luscious fruit is balanced by very bright acidity. This works well as a dry aperitif or with a broad variety of antipasti and seafood dishes (and asparagus, a local spring specialty).