

# SOUVIGNIER GRIS

PIWI viticulture, an incredible world that opens up infinite possibilities to describe an alternative and decidedly sustainable territory. Sauvignier gris is one of these, the result of the union between a disease resistant variety (Bronner) and Cabernet Sauvignon, a classic of world viticulture. The result is surprising, a powerful and pure tale of the terroir of Lake Garda, made transparent by the naturalness of this wine.



#### Variety:

Souvignier gris 100%

#### Vineyard:

Town of Costermano sul Garda, Verona; Altitude: 271 masl;  
Planting year: 2016; Guyot

#### Vinification e maturation:

PIWI varieties are characterized by a low number of treatments, almost always in phases of growth in which clusters are not already present. For this reason the microbial kit present on the skins is in absolute balance, and as such is transported to the cellar, through manual harvesting in bins and whole pressing. Fermentation takes place completely spontaneously, except for temperature control. Once the transformation is complete, the new wine is decanted to get rid of the coarse lees, and then rests in a low transpiration terracotta amphora, where it remains for a year in constant contact with its own yeasts. In spring the wine is then bottled without filtration.

#### Wine description:

It has the ability to offer itself in the best way, whether served very cold, like a sparkling wine, in an aperitif between friends, rather than slightly chilled in an intimate dinner. In the first case it is vertical, direct and mineral, while when tasted fresh but not cold shows its best part, more rounder and complex, where however the great freshness determined by the acidity and minerality keeps it balanced. At a very cold temperature, notes of white flowers and citrus are perceived, while raising it the aromas give sensations of tropical and pulpy fruits with flavors of golden apple, hay and balsamic herbs such as thyme. Elegant progression and persistent for a long time on the palate. (Luca Gonzato)

#### Main analytical data: (grape harvest 2018)

Alcohol: 13.6%  
Residual sugars: 0.6 g / l  
Total acidity: 5.39 g / l  
Total sulphur dioxide: 77 mg / l

#### Bottle production:

1100 per year

#### Packaging:

Bottles of 750 ml in box of 6