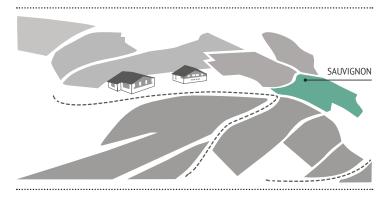


SCHINTERHOF - Rollmann 1380 -



SAUVIGNON BLANC

SOUTH TYROLEAN DOC



GRAPE VARIETY: Sauvignon Blanc

VINE: Clone 530 FRANCE + rootstock 125 AA KL 26 (8000St)

SURFACE: 1 ha

AREA: Isarco Valley: Municipality of Barbian - Kollmann

fraction - Schinterhof at 400m - 450m

SOIL: Gravelly, sandy moraine deposits with a mixture of slate, qneiss, granite and above all quartz porphyry.

AGE OF THE VINES: 6 years

VINTAGE: 2021

A cool start to 2021 with lots of precipitation and frost in April without much damage in the lower Eisack Valley. Spring was characterised by very hot temperatures and only cooled down again in July with precipitation. August and September again had quite good weather conditions accompanied by storms, which also delayed ripening somewhat in the lower Eisack Valley. In the end, we were able to achieve good ripeness, but with a very late grape harvest.

DESCRIPTION: Delicate yellow grapefruit to gooseberry, expressive and powerful with a juicy, mineral flavour.

VINIFICATION: Gentle pressing with short maceration time, "Stabulation" (approx. 4 days must standing at approx. 5°C) in stainless steel tanks, without biological acid reduction! 70% in Tonneaux (500lt wooden barrels) + 30% in stainless steel with 10 months ageing on fine yeast.

YIELD: 60 hl/ha

MATURITY AND SHELF LIFE: 2023 - 2033

ALCOHOL: 14.50 % vol YOTAL ACIDITY: 7.90 g/l

PH-LEVEL: 3.21

No malolactic fermentation (in this vintage!).

RESIDUAL SUGAR: 2.4 q/l