
CANTINA VALLE ISARCO SABIONA SYLVANER



Wine Introduction

The vineyards carpeting the steep slopes of the massive dioritic Sabiona rocks are located in one of the best winegrowing areas. The top-of-the-range Sabiona wines come from the Benedictine Monastery's well ventilated, sun-kissed vineyards. The limited production of 3,000 bottles are released after ageing on the lees for 10 months followed by one year in the bottle. The Sylvaner variety has been cultivated in Valle Isarco for over a century and today is one of this valley's most representative grape varieties. The favourable weather conditions, the loose and pebbly soil and the airy and sunny vineyards allow this variety to give its best and stand at the top in terms of quality.

Tasting Notes

A yellow wine with greenish hues, it has a refined nose giving off scents of apple, pear and banana. On the palate, it has a remarkable, full texture, which is accompanied by a pleasant acidity and persistent finish.

Winemaker Vinification Notes

Delicate crushing after a short period of contact with the skins, controlled-temperature fermentation in stainless steel tanks, no malolactic fermentation, 10 months of lying on fine lees, followed by 1 year ageing in the bottle

Wine Information

Country:	Italy
Region:	Alto Adige
Winemaker:	Hannes Munter
Grape:	100% Sylvaner
Alcohol:	14.5%
Total Acidity:	5.60g/L
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack