

VILLA VESCOVILE



## SAUVIGNON

Trentino DOC

### Grape varieties

Sauvignon Blanc 100%, sourced from selected vineyards in the Val di Cembra.

### Production technique

The must obtained through the soft pressing of the grapes is fermented for around 10 days at a controlled temperature. The wine matures in the bottle for several months before being released onto the market.

### Organoleptic characteristics

Color: straw-yellow with greenish reflections.

Bouquet: expresses its varietal character with spicy, fruity notes.

Taste: fresh and zesty.

### Winemaker's recommendations

Match with light fish dishes, soft-textured cheeses and appetizers seasoned with herbs.

Serve at 10/12 °C

Alcohol content 12°

Rocca delle Macie