



WINE ESTATE **IGNAZ NIEDRIST**



Alto Adige Sauvignon Porphyry & Kalk DOC 2016

Grape variety / Sauvignon Blanc

Growing Area / east-facing slopes in Appiano Monte, 450-600 m a.s.l. and slopes in Cornaiano, 440-500 m a.s.l.

Soil / Glacial morainic gravelly soil with a high stone content (**porphyry**, granite, gneiss) and a medium sand and clay content (Cornaiano) and clayey **calcareous** gravel soils at the foot of the Mendola massif (Appiano Monte);

Training system / Guyot; 6.000-7.000 vines/hectare

Yield / 45-50 hl/hectare

Harvest date / mid September

Age of vines / up to 25 years

Vinification / fermentation in stainless-steel tanks using yeasts selected in the estate, without malolactic fermentation; the young wine ages on the fine lees for 6 months (in stainless steel and wood)

Analytical data

Alcohol / 14 % Vol.

Acidity / 6,5 g/l

Residual Sugar / 1 g/l