



WINE ESTATE IGNAZ NIEDRIST



Alto Adige Sauvignon Porphy & Kalk DOC 2024

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 / manual harvest and selection of the grapes, 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 / 13,5 % Vol.

Acidity / 6,2 g/l

Residual Sugar / 0,3 g/l