



## Vigna OBERKERSCHBAUM Sauvignon Riserva

### ORIGIN

At an impressive 760 meters, on a south-facing slope at the border of Alto Adige and Trentino, Sauvignon thrives at its full potential. The porphyry-rich gravel soils, infused with limestone dolomite, impart a striking minerality and refreshing acidity to the wine.

### VARIETY

Sauvignon Alto Adige DOC Riserva

### VINIFICATION

100% handpicked  
Fermentation, aging and maturation in 500L Tonneau  
Bâtonnage

### SOIL

Porphyry-rich, sandy gravelly loam

### AVAILABLE FORMAT



### FOOD PAIRING

- |                                   |   |   |   |
|-----------------------------------|---|---|---|
| <input type="checkbox"/> APERITIF | <input type="checkbox"/> APPETIZERS       | <input checked="" type="checkbox"/> FIRST COURSES | <input checked="" type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input type="checkbox"/> POULTRY  | <input type="checkbox"/> BEEF, LAMB, GAME | <input type="checkbox"/> CHEESE                   | <input checked="" type="checkbox"/> ASIAN CUISINE             |

### FRESHNESS



### FRUIT



### BODY



### MINERALITY

