TORRE DI LUNA SAUVIGNON DELLE VENEZIE IGT

THE REGIONAL WHITE WINES OF TRENTINO ARE SOMETIMES CONSIDERED LIGHT BY INTERNATIONAL STANDARDS, THE BEST ONES HAVE AN UNEXPECTED PROPENSITY FOR AGING. DESPITE THE TRADITIONAL INFLUX TO THE NORTH TOWARDS GERMAN-SPEAKING COUNTRIES, TRENTINO'S WHITE WINES ARE MAKING STEADY PROGRESS IN ITALY AND, RECENTLY, IN FOREIGN MARKETS, SUCH AS THE UNITED STATES AND THE UNITED KINGDOM.

TASTING NOTES

Straw yellow color with green highlights. Very clean nose with intense, fresh tropical fruit, pink grapefruit and vegetal aromas, like tomato leaf. Good structure with lively acidity, dry and medium length finish.

FOOD PAIRINGS Ideal with pastas, risottos as well as seafood or crustaceans.

VINEYARD & PRODUCTION INFO

Vineyard location: Soil composition: Training method: Elevation: Vines/hectare: Exposure: Vine Age: Harvest time: First vintage:

WINEMAKING & AGING

Varietal composition: Fermentation container: Type of aging container: Length of aging: Length of bottle aging:

TECHNICAL DATA

Alcohol: Residual sugar: Acidity: Dry extract:

PRODUCER PROFILE

Estate owned by: Winemaker: Winery Production: Region: September, manual harvest 2009 100% Sauvignon Stailess steel tanks (10 days) Stainless steel tanks

Valle di Cembra, Pressano di Lavis

Sandy, pebbly and clay

South and Southwest

300-600 m a.s.l.

4,000-6,000/Ha

10 - 20 years

Simple Pergola and Guyot

5 months sur lie 1 month 12.5 %

2.3 g/L 7 g/L 20 g/L

Gaierhof, Togn Family Goffredo Pasolli 500,000 bottles Trentino Alto Adige



