



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

SAUVIGNON TRENINO DOC

WINE DESCRIPTION

An extension of the renowned institute, the winery of San Michele is located in what was once an Augustan monastery in the 12th century. Expanded over the course of the last 20 years, the winery today features modern enological technology that is dedicated to the production of indigenous and traditional grape varieties that represent the unique history of winemaking in Trentino.

TASTING NOTES

Straw yellow color. The nose shows lively typical aromas of the grape variety, such as passion fruit, citrus, peach, tomato leaf. On the palate it is well-balanced and well-structured with a pleasant acidity and minerality, and varietal after taste.

FOOD PAIRING

Ideal with asparagus, seafood appetizers, fish and white meats, first courses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Telve and Vigalzano
Vineyard size:	3.5 Ha (1.5 Ha + 2 Ha)
Soil composition:	Telve: pebbly, sandy, well drained, derived from typical schistose meta-morphic Lagorai rocks/ Vigalzano: Originated from outcrops of metamorphic rockslates. Dissolved, sandy structure.
Training method:	Simple Trentino pergola and Vertical-trellised with guyot training
Elevation:	450 - 500 m a.s.l.
Vines/acre:	5,350/Ha
Exposure:	South
Age:	5- 10 years
Harvest time:	End of September, manual harvest
First vintage:	90's
Production:	15,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sauvignon
Fermentation container:	70% Stainless steel tanks and 30% barriques/ 15 days at 15°C
Maceration technique:	Cold, on the skins for 8 hours
Type of aging container:	70% Stainless steel tanks and 30% barriques
Length of aging before bottle:	On the lees for 6 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	2 g/L
Acidity:	6.8 g/L
Dry extract:	21.5 g/L

