

Sauvignon Riserva - SÀCALIS

Sàcalis comes from a play on words in the Latin language and means limestone.
A white wine essentially characterized by the limestone soil:
dense, mineral with the finest texture and depth.

*«The grapes thrive at Appiano mountain. A deep lime vein runs through our vineyard.
The high quality of these grapes literally invites me to vinify them specifically»*

Christian Plattner

Variety 100% Sauvignon Blanc

Vineyards and climate Appiano Mountain, south - east slope at 550m a.s.l.

Soil Calcareous loamy soil with a fine mineral structure

Winemaking Manual harvest and selection of the grapes; cold maceration overnight, gentle pressing, fermentation and aging in tonneaux

Serving temperature 12-14° Celsius

Food pairings fish dishes, risotto variations, white meat

Aging dark and cool (approx. 12-14° C),
with constant temperature

Eye:
bright straw yellow
with green reflection

Palate:
Very mineral characteristics due to the soil.
Fine, elegant and complex wine.
Long persistence.

Nose:
exotic fruit as mango,
papaya, pineapple,
as well as herbaceous aroma.

Nice to know:
The vineyard at Appiano mountains is owned
by the family for 40 years. The selected grapes
were vinificated for the first time in 2019.

