

TERRE AL MONTE

Sauvignon Castel del Monte D.O.C.



It was a great winemaking challenge to transfer a typically "northern" variety like SAUVIGNON to our vineyards. Successfully adapting this vine to the warm climate of Puglia required long years of experimentation, first in the vineyard, researching the correct stock and the most appropriate training system, and then, once the vine was acclimatized, in the wine cellar, to identify the right time to harvest and the most suitable techniques of vinification. On the hills of the Castel del Monte doc zone and especially on calcareous tufaceous soils, the Sauvignon vine has found a habitat which fosters its complete, correct maturation, exalting the varietal character. Terre al Monte Sauvignon represents one of the most significant results obtained in our wine cellars.

VARIETIES: 100% SAUVIGNON BLANC

PRODUCTION AREA: The Murgia hills in the Castel del Monte D.O.C. area

VINEYARDS: Located on the highest hills at an altitude of 350 metres on rocky soil, the vines are trained to the spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 90-100 quintals per hectare.

WINE MAKING: The grapes are picked between the first and second week of August. The settled must is inoculated with cultured yeasts, and then ferments for about 10 days at 18°C in stainless-steel tanks.

AGEING: The wine matures on the fine lees for 3-4 months to develop complexity and aromatic richness, and undergoes a malolactic fermentation. It is released in the spring following harvest

TASTING NOTES: A luminous straw yellow colour; intense, ultra-fragrant bouquet with superb varietal fidelity; fruit-rich palate, with delicious acidity and excellent balance

RECOMMENDED WITH: An ideal complement to seafood appetizers, fish, poultry, and veal. Well chilled, it is excellent as an aperitif

CELLARING: Its complexity and superb structure will allow the wine to evolve for up to three years after the harvest