



The Sylvaner variety has been cultivated in Valle Isarco for over a century and today is one of this valley's most representative grape varieties. The favourable weather conditions, the loose and pebbly soil and the airy and sunny vineyards allow this variety to give its best and stand at the top in terms of quality.

## Alto Adige Valle Isarco Sylvaner Sabiona 2009

CANTINA VALLE ISARCO

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GRAPE VARIETY Sylvaner 100%

SUPPORT SYSTEM Guyot

AVERAGE YIELD 65 dz/ha

ALCOHOL 14% vol

ACIDITY 5,3 g/l

SUGAR-FREE EXTRACT 23,6 g/l

RESIDUAL SUGAR 3,8 g/l

FIRST YEAR OF PRODUCTION 2008

AGEING CAPACITY 6-8 years

PRODUCTION AREA Chiusa, Sabiona Monastery

ALTITUDE 650 m

VINTAGE TIME mid Oktober; hand-picked

CHARACTERISTICS well-bodied wine, smooth and long life

COLOUR ranging from green to pale yellow

NOSE fruity, with hints of apple, pear and banana

TASTE full, deep, pleasantly acidic, persistent finish

SERVING TEMPERATURE 10-12 °C

MATCHINGS boiled and fried fish, appetizers,

white meat, pasta, vegetables, hors d'oeuvres, ideal as an aperitif