



NICOLUSSI-LECK
WEINGUT · TENUTA

Sauvignon Blanc “Karolina”

Vintage: 2022

Grapes: Sauvignon blanc

Classification: Südtirol DOC

Planted: 1989/2009/2022

Provenance

Our Sauvignon is grown at an altitude of 350-400 metres, right below the ruins of Leuchtenburg Castle. The soil, composed of gravel, clay and porphyry bedrock, gives this wine its unique character.

Vinification and refinement

The hand harvesting is followed by a short maceration period and gentle whole-grape pressing. After natural sedimentation and racking, the wine is fermented and matured on fine yeast at a controlled temperature in large wooden vats (50%) and stainless steel vats (50%).

Description

Our Sauvignon is complex with intense aromas of elderberry and exotic fruits. Mineral and lingering on the palate, it has a fresh, vibrant acidity and a refined finish.

ABV: 14.3 %

Acidity: 6.4 g/L

Residual sugar: 2,0 g/L

Named after my grandmother Karolina.