



NICOLUSSI-LECK
WEINGUT · TENUTA

Sauvignon blanc riserva “Hanna”

Vintage: 2021

Grapes: Sauvignon blanc

Classification: Südtirol DOC

Planted: 1989

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. Planted in 1989 and produced only from the ripest grapes, the porphyry rock gives this wine its own notes.

Vinification and refinement

The hand harvesting is followed by a long maceration for 12 hours. After the pressing an natural sedimentation, the wine is fermented and matured at a controlled temperature in small wooden vats for 18 months. After another 12 months of bottle ageing, this wine is ready for sale.

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: 14.5 %

Acidity: 6.8 g/L

Residual sugar: 1,0 g/L

Named after my daughter Hanna.