



★ SANCT VALENTIN ★

SAUVIGNON SANCT VALENTIN 2020

The foundation was first laid in 1989 for what is arguably the most famous white wine produced at St. Michael-Eppan Winery. The Sanct Valentin Sauvignon has found excellent conditions at the foot of the Mendel Massif in selected vineyards that have been carefully chosen over the course of the last 20 years, in order to produce a great vintage wine with impressive fruit, minerality and excellent persistence. This fine wine is not only the pride of the winery today and the most important wine of the Sanct Valentin line, but also one of Italy's most award-winning white wines.



yellow-green



Dense nose of yellow fruit, gooseberry, elderflower and ripe redcurrant



Crisp acidity, smooth body and an elegant fullness

VARIETY:

Sauvignon

AGE:

10 to 33 years

AREA OF CULTIVATION:

Sites: Selected vineyards in San Michele Appiano and Appiano Monte (450-600m)

Exposure: Southeast

Soil: Limestone gravel

Training System: Guyot

HARVEST:

mid of september; harvest and selection of grapes by hand.

VINIFICATION:

The majority (75%) is fermented in steel tanks, inside which the wine is aged on the lees until the end of April. The rest is partly fermented and aged in tonneaux (20%) and partly in big wooden barrels (5%).

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14 %

Acidity: 6.0 gr/lit

SERVING TEMPERATURE:

8-10°C

PAIRING RECOMMENDATIONS:

An exquisite accompaniment to exclusive parties and special occasions, it pairs well with fried fish such as ocean perch, sole or char on pepper cream or with full-flavored vegetable risotto.

STORAGE/POTENTIAL:

10 years and more

AWARDS:

2019: 96 Punti Gardini Notes, 95 Punti Luca Maroni, 93 Punti James Suckling, 93 Punti Robert Parker, 93 Punti Doctor Wine, 92 Punti Falstaff, 91 Punti Vini di Veronelli

2018: 93 Points James Suckling, 93 Points Falstaff, 93 Points Luca Maroni, 92 Points Robert Parker, 92 Points Vini di Veronelli

2017: 5 Grappoli Bibenda

