



Vigna OBERKERSCHBAUM Sauvignon Riserva

ORIGIN

At an impressive 760 meters, on a south-facing slope at the border of Alto Adige and Trentino, Sauvignon thrives at its full potential. The porphyry-rich gravel soils, infused with limestone dolomite, impart a striking minerality and refreshing acidity to the wine.

VARIETY

Sauvignon Alto Adige DOC Riserva

VINIFICATION

100% handpicked
Fermentation, aging and maturation in 500L Tonneau
Bâtonnage

SOIL

Porphyry-rich, sandy gravelly loam

AVAILABLE FORMAT



FOOD PAIRING

- | | | | |
|-----------------------------------|---|---|---|
| <input type="checkbox"/> APERITIF | <input type="checkbox"/> APPETIZERS | <input checked="" type="checkbox"/> FIRST COURSES | <input checked="" type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input type="checkbox"/> POULTRY | <input type="checkbox"/> BEEF, LAMB, GAME | <input type="checkbox"/> CHEESE | <input checked="" type="checkbox"/> ASIAN CUISINE |

