



A Z I E N D A A G R I C O L A

Pojer e Sandri

SAUVIGNON DOLOMITI

Vineyard manager – owner: **Fiorentino Sandri**

Winemaker - owner: **Mario Pojer**

The colour is pale straw/yellow with greenish reflections...

Its bouquet is very intense with striking fragrances

(hints of elder-blossom, fig, tomato-blossom)

and delicate fruity tones such as peach, apricot and black currant.

There is an excellent correspondence bouquet-palate, the flavors confirming the aromas.

On the palate it is flavorful and intense, with crisp acidity, providing a clean finish.

Our Sauvignon pairs well with an array of appetizers, seafood and shellfish.

It's excellent as an aperitif, too!

Vineyard situation: different parcels on the hill of Faedo called: *Palai* at elevation 700 meters (nearly 2300 feet) above sea level with a southern exposure and *Frait* at elevation 400 meters (1300 feet) above the sea level with a south-west exposure.

Training system: “*pergoletta trentina aperta*” with a vine density of 6500 plants per hectare.

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters. It's muddy-calcareous and on a marly conglomerate.

Grape varieties: Sauvignon Blanc.

Alcohol: 13.5 %.

Life of wine: A few years, typically.

Type of bottle: Bordeaux bottle.

Etc: In order to preserve the delicate aromatic characteristics (aromas and

natural antioxidants) the grapes are worked in iperriduction (no oxygen). This is a proprietary technique using methodologies developed by Pojer & Sandri.

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Sauvignon
Dolomiti