



Wijnfiche

## **Weingut Ritterhof – Natus | Weinberg Dolomiten IGT Sauvignier Gris Italy (ALTO ADIGE – SUD TIROL) – 2021**

### **Domain**

#### **Weingut Ritterhof**

Enclosed in the middle of mountains and vineyards along the South Tyrolean wine route lies the wine village of Kaltern, and it is exactly here, on the wine route No. 1, that the Ritterhof winery is located. The small winery is managed with dedication by the Roner family from Tramin. Traditions have been passed on from generation to generation, combined with harmony with nature and the latest technology. These elements form the basis for the production of fruity white and full-bodied red wines.

### **Vinification**

The grapes of the Sauvignier Gris grow on the southern slopes below the wine village of Kaltern on the South Tyrolean Wine Road. The grapes mature at an altitude of 320-400 metres, on well-drained soil and mineral-rich glacial moraines. In October, the grapes of the Sauvignier Gris reach the ideal degree of ripeness for the harvest. The grapes are carefully picked by hand. After a short maceration period, the selected Sauvignier Gris grapes are gently pressed. The fermentation takes place in steel at a temperature of 17°C

### **Taste**

On the nose, this Sauvignier Gris unfolds an intense, complex bouquet of fresh peach and lemon zest. On the palate, it impresses with a ripe, balanced freshness and aromas of apple, yellow tropical fruit and pink grapefruit. The finish is long-lasting with a lovely, juicy and creamy structure.

### **Food pairing**

Exotic kitchen | Pasta | Asian dishes | Sushi

## General information

Type: White wine

Grape varieties: Sauvignier Gris

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Round smooth

