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## Lafò – Sauvignon Blanc 2006

A Sauvignon strongly characterised by the cool, sunny landscape of rolling hills: a fruity, discreetly aromatic white with assertive acidity. Sleek, somewhat unrefined in its youth, from a few years' bottle ageing it emerges elegant, compact, harmonious without compromising its fruit and freshness.



**Description:** A clean, concentrated floral nose reminiscent of elder and acacia flower with a hint of sage, leads to a fresh, distinctive palate with nicely rounded fruit, light oak spice and a crisp finish. Cellaring potential: 5 -7 years.

**Food Choices:** Enjoy it with a snack of fresh goats' cheese and smoked salmon pâté with crusty bread, or as a partner for lobster tail salad, full-flavoured fish dishes, scallops stir-fried with ginger, or goats' cheese soufflé. Serve lightly chilled, 12-14°C

**Grape Variety:** 100 % Sauvignon blanc

**Sites:** The Lafò site is located in a sunny position on a rounded ridge between the village of Gírlan and the hamlet of Schreckbichl at an altitude of 430 metres with optimum exposure to the sun. The soils are sandy with gravely morainal deposits. The vineyard was planted in 1989 with three French clones, Guyot-trained at a density of 6,000 vines per hectare.

**Yield:** 55 hl/ha

**Winemaking:** The fully ripe grapes are crushed and briefly left to soak, pressed and the juice allowed to settle. Half of the total is fermented in stainless steel tanks, the other half in standard casks and barriques. Only the part vinified in oak is allowed to undergo malolactic fermentation. The blend is made after the wine has matured for 8 months on its fine lees, after which the wine is lightly fined and bottled.

<b>Analytical</b>	Alcohol	13,37 % Vol
<b>Data:</b>	Total acidity	5,8 g/l
	Sugar-free dry extract	20,3 g/l

