



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

NATUS Sauvignier Gris

NATUS Sauvignier Gris IGP Mitterberg

GRAPE DESCRIPTION

Souvignier Gris is a fungus-resistant grape variety (PIWI) and is particularly ecological in cultivation. The vine is characterised by a very robust foliage and loose-berried grapes.

WINE GROWING AREA

The grapes of the Souvignier 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 metres, on well-drained soil and mineral-rich glacial moraines.

HARVEST AND YIELD

From the end of September to the beginning of October, the grapes of the Souvignier Gris reach the ideal degree of ripeness for the harvest. The grapes are carefully picked by hand.

VINIFICATION

After a short maceration period, the selected Souvignier Gris grapes are gently pressed. The fermentation takes place in steel at a temperature of 17°C.

WINE DESCRIPTION

On the nose, this Souvignier 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.

RECCOMENDATION

Souvignier Gris is a great accompaniment to Asian, exotic dishes or even sushi. It also rounds off pasta dishes perfectly.

» NATUS - The chosen one «

Full-bodied on the palate, ripe and complex on the nose. Its animating freshness gives this PIWI variety a long-lasting and elegantly balanced mouthfeel with a fine finish.

