



LANGHE DOC SAUVIGNON 2019

L'Astemia Pentita Srl, Piedmont, Italy

eCommerce # 905645 | 13.5% alc./vol. | \$36.20

Elegant, pleasant and very particular. Distinctive sensations (linked with the volatile thiols) of a boxwood, a tomato leaf, a passion fruit and a grapefruit. The result is the very intense and intriguing flavour, of the immediate pleasure.

After a generous olfactive experience also the palate is being satisfied from the subtle freshness of the wine. The sapidity is obvious and balanced well with alcohol and a rich extract.

Terroir:

L'Astemia Pentita is the winery with a pop soul and a visionary aesthetic, founded in the territory of Barolo, declared in 2014 a UNESCO World Heritage Site together with the wine landscapes of Langa-Roero and Monferrato.

The sculptural cellar stands right where Barolo was historically born and where the ridge which houses the most prized vineyards of the Langhe Barolo Cannubi begins to rise towards the center of the town.

Single vineyard of Sauvignon on the hills of Monforte with the altitude of 500m.



Vinification:

Handpicked, small batch. Maintained at the temperature of ~13°C and put into a static clarification before the controlled temperature fermentation at ~17°C. Then filtered and remains on lees, in the stabilization, till middle of March with frequent "batonnage". Brief stainless-steel tank ageing.

Variety: Sauvignon Blanc 100%

Residual Sugar: 0.5 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect accompaniment for fresh cheese and vegetables, seafood, oysters and fish.