



## Vigna Tratta Sauvignon Trentino DOC

The well-drained soil, of porphyry-dolomitic origins, provides the **Vigna Tratta Sauvignon** with a particular richness in terms of both mineral content and aroma.

The grapes, manually gathered, are softly pressed entire, with a minimum contact with oxygen, after having spent some hours macerating in the press at low temperatures. The fermentation of the must happens in big acacia barrels, where the wine remains in contact with the yeasts until the bottling.

The Maso Grener **VignaTratta Sauvignon** boasts an aroma of remarkable richness and intensity, reminiscent of gooseberry and elderflower, with spicy hints of fig leaf and dried fruit. The rich flavour features a lively acidity, with savoury and mineral highlights, all with an elegant and persistent aftertaste.

### VINEYARD

Sauvignon

Vintage: 25-35

### PRODUCTION AREA

Maso Grener vineyards, placed 320-360 metres a.s.l., with west/south-west exposure.

### TERROIR

Porphyry-dolomitic soil.

### MATCH

In addition to white asparagus, tuna tartare or white meats, Sauvignon Vigna Tratta is also perfectly matched with molluscs and shellfish. Thanks to its structure and complexity, it's also an ideal wine for experimenting with new and unusual combinations.

### ALCOHOL

13.5% vol.



**AZIENDA AGRICOLA MASO GRENER**

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