

Cantina Valle Isarco – Eisacktal Sylvaner "Sabiona"

Appellation: Alto Adige Valle Isarco DOC

Type: White, dry

Varietal: 100% Sylvaner

Sylvaner Sabiona is made from select grapes from tiny vineyards within the walls of the Sabiona Monastery.

Tasting Notes

Color: Green to pale yellow.

Bouquet: Refined scent of apple, pear, spicy notes, herbs.

Taste: Remarkable texture, full and persistent aftertaste, pleasantly acidic.

Alcohol: 14%.

Residual Sugar: 1.2 g/l. **Total Acidity:** 7.0 g/l.

Serving Temperature: 10-12° C (50-53° F).

Pairing

Boiled and fried fish, white meat, and first courses with vegetables.

Vineyard Notes

Production Area: From vineyards within the walls of the Sabiona Monastery in the mid-section of the Isarco Valley.

Elevation: 600-650 meters (1,970-2,130 feet) a.s.l.

Exposure: South.

Soil: Stony, lean, skeleton-rich and shallow alluvial soils containing diorite.

Training System: Pergel and Guyot.

Yield: 35 hl/ha.

Winemaking Notes

Harvest: Hand picked in the beginning of October.

Vinification: Delicate crushing after a short period of contact with the skins, alcoholic fermentation in Tonneaux, no malolactic fermentation. Maturing for 15 months in Tonneaux on fine lees, followed by 9 months bottle aging.





Cantina Valle Isarco (or Eisacktal) is one of the newest wine-making cooperatives in South Tyrol; yet its white wines have already become famous around the world. Because the Valle Isarco enjoys the ideal climate for growing white grapes, the Cantina specializes in the production of white wine. The cooperative has agronomists and oenologists who work with members to grow healthy vines. Using controlled and limited production which ensures fruit of highest quality is obtained with minimal intervention. The modern facility at Chiusa produces one million wine bottles every year, of which 80% are DOC (quality wines from specific vinegrowing areas). The elegance and character of the wines reflect the philosophy of the Cantina and of its 130 members.