

Awards

2017: 5 Grappoli Bibenda 2016: 92 Punti Robert Parker; 5 Grappoli Bibenda; 93 P Falstaff; Savoir Vivre 91P, 93 P James Suckling

2015: 95 Points Wine Enthusiast; 91 Points Robert Parker; 90 Points Wine Spectator; 95 Points Daniele Cernilli; 91 Points Falstaff; 5 Grappoli Bibenda;

2014: 5 Grappoli Bibenda; 92 Points Falstaff

2013: Three Glasses Gambero Rosso; "Grande Vino" Slow Wine; Gold Medal at Vitigno Italia; 5 grappoli Bibenda; "4 viti" AIS; 92 Points Falstaff; Sommelier Wine Awards: "Silver" Between 1994 and 2017, Gambero Rosso awarded it the Three Glasses

award a total of 18 times

Sauvignon Sanct Valentin 2018

The foundation was first laid in 1989 for what is arguably the most famous white wine produced at St. Michael-Eppan Winery. The Sanct Valentin Sauvignon has found excellent conditions at the foot of the Mendel Massif in selected vineyards that have been carefully chosen over the course of the last 20 years, in order to produce a great vintage wine with impressive fruit, minerality and excellent persistence. This fine wine is not only the pride of the winery today and the most important wine of the Sanct Valentin line, but also one of Italy's most award-winning white wines.



Yellow-green



Dense nose of yellow fruit, gooseberry, elderflower and ripe redcurrant



Crisp acidity, smooth body and an elegant fullness

Grapevines

Variety: Sauvignon
Age: 10 to 33 years

Area of Cultivation

Sites: Selected vineyards in St. Michael and Eppan/Berg (450-600 m)

Exposure: Southeast Soil: Limestone gravel Training System: Guyot

Harvest

Early to end september; harvest and selection of grapes by hand

Vinification

The majority (80%) is fermented in steel tanks, inside which the wine is aged on the lees until the end of April. The rest is partly fermented and aged in big wooden barrels (10%) and partly in tonneaux (10%).

Production

Yield: 45 hl/ha
Alcohol Content: 14 %
Acidity: 6,2 gr/lt

Serving Temperature

8 to 10 degrees

Pairing Recommendations

An exquisite accompaniment to exclusive parties and special occasions, it pairs well with fried fish such as ocean perch, sole or char on pepper cream or with full-flavored vegetable risotto.

Storage/Potential

8 to 10 years or more

Recommended glass







Three Stars from Veronelli; Gold Medal at the Sommelier Wine Awards; 92 Points Robert Parker; 94 Points Wine Enthusiast 2010: Five Clusters from Bibenda 2009: Three Stars from Veronelli 2008: Three Stars from Veronelli (1998–2008): Five Clusters from

2011: Five Clusters from Bibenda;





