



***310 ALTITUDE**
Sauvignon Blanc - Aligote
2024

PGI Valul lui Traian

Grape variety:

Sauvignon Blanc - 65%

Aligoté - 35%

Type: white dry wine

Vineyards:

Sauvignon Blanc - 18 ha

Aligoté - 22 ha

Yield: 6 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone

Harvest: end of September - beginning of October

Fermentation temperature: 15°C - 17°C

Vinification: clarification and fermentation in stainless steel tank at controlled temperature of 15°C - 17°C

Alcohol content: 13,5 %

Sugar: 3,1 g/dm³ Acidity: 5,2 g/dm³

Volum: 0,75 l

Tasting notes: A blend of two French varieties. Initially dominated by fine floral aromas, it opens up in perfume of lemon and pear. The taste reveals sensation of white fruits with perfectly balanced acidity.

To serve: at 18°C - 10°C with seafood such as scallops or prawns, or even fresh white fish with grilled vegetables or chicken salad with lemon dressing and fresh herbs, or with soft cheeses such as brie or camembert.

