

# LE SELEZIONI

## ARJENT

### *Sauvignon Blanc*

#### TRENTINO DOC

“ARJENT IN LADIN MEANS “SILVER”, IN REFERENCE TO THE ARGENTARIO AREA ABOVE THE CITY OF TRENTO, KNOWN SINCE ANCIENT TIMES FOR ITS SILVER MINES”.

#### DOC TRENTINO

The area recognized as classic for the production of typical Trentino wines. Originating from the Gironde, in southern France, Sauvignon Blanc performs best on sunny hillsides above 350 meter, with soils which are rich in gravel.

#### WINEMAKING

The grapes are picked when the berries begin to turn green/gold, the point at which sugar concentration and aromas are in optimum harmony. Once the berries have been destemmed and crushed, they are chilled and left to macerate before pressing. Thereafter typical white wine making technology is employed.

The wine benefits from an ageing in bottle of six/eleven months.

#### ANALYTICAL DATA

Alcohol 12,5 % vol.

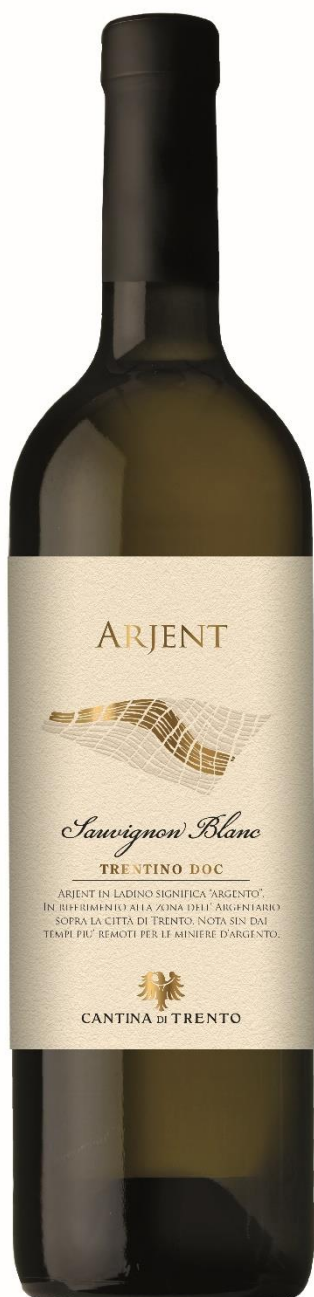
Acidity 6 g/l.

#### DESCRIPTION

Pale straw yellow in colour. Complex and aromatic on the nose, with assertive personality on the palate reminiscent of fig, elderflowers, and tomato leaves, depending on the ageing in bottle and on the vintage; the wine shows a very good structure and long persistence.

#### PAIRING

A wine with plenty of substance, it fits with refined combinations. Serve at approx. 10/11° C. It will keep well for a year or two.



CANTINA DI TRENTO