



# SAUVIGNON BLANC COLLES 2015

## VINO GROSS

**7,2 G/L** ACIDITY TA

**13,5 %** ABV

**0,75 L** SIZE

**2017-2024+** BEST ENJOYED

**3,5 G/L** RESIDUAL SUGAR

**CORK** CAP

**70% 8 YEARS, 30% 37** YEARS AGED VINES

Highly individual notes entirely marked by origin. A hint of “bell-peppery” aromas in the nose, compellingly reminiscent of fresh chilli, along with asparagus and freshly ground black pepper. A good spiciness paired with fresh aromatic citrus, some covibrating juniper. A good core on the palate, slightly salty and with lots of lively freshness. Green apple in the aftertaste. (Arno Bergler – WeinErleben)



grape variety

*The variety is small-leafed with dense foliage, clusters are small, compact and cylindrical, berries intensely aromatic.*



vintage

*Grapes picked and selected by hand, destemmed, carefully pressed, slow spontaneous fermentation in the traditional wooden cask, left to mature on the yeast for 24 months, in our cellar in Gorca (Stajerska Slovenija).*



ground / cultivation area

*Silty clay and clay marl (lapor).*



food attendant

*To serve with many dishes: fresh water fish, asparagus, mushrooms, risottos etc.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)