



SAUVIGNON BLANC COLLES 2016

VINO GROSS

6,14 G/L ACIDITY TA

14,0 % ABV

CORK CAP

0,75L SIZE

2018-2027 BEST ENJOYED

5,0 G/L RESIDUAL SUGAR

10 YEARS AGED VINES

Herbal through and through. The cool aromas are accompanied by lemon peel and green olives, whitecurrants and meadow herbs. Earthy and minerally on the palate. Long finish. (Arno Bergler, WeinErleben)



grape variety

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



vintage

Fermented and matured in large wooden barrels for 12 months. Kept in steel tanks for another 6 months.



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