



# 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](mailto:weingut@gross.at)