



ST. MICHAEL EPPAN

Sanct Valentin Sauvignon

www.stmichael.it



VARIETALS	100% Sauvignon
VINTAGE	2023
REGION	South Tyrol, Alto Adige, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 6.45g/l
APPEARANCE	Bright yellowish green.
NOSE	Dense nose of yellow fruit, gooseberry, elderflower and ripe redcurrant.
PALATE	Crisp acidity, smooth and elegant body.
AGEING	The majority (75%) is fermented in steel tanks, inside which the wine is aged on the lees until the end of April. The rest (25%) is fermented and aged in tonneau.
PAIRING	An exquisite accompaniment to exclusive parties and special occasions, it pairs well with fried fish such as ocean perch, sole or char on pepper cream or with full-flavored vegetable risotto.
READINESS FOR DRINKING	Excellent wine to drink now, with an aging potential of 10 years and over.
RATINGS	 92pts JAMESUCKLING.COM 92pts falstaff 4.3  vivino
ORDER CODE	IT317