

Ventus ferat ✨ Ventus creat
FALLWIND



ALTO ADIGE DOC
**SAUVIGNON
FALLWIND 2025**

Since the 1980s, this grape variety with its distinctive and powerful aroma has enjoyed great popularity in the Oltradige region. The stony limestone gravel soils and the cool fall winds produce a lively and expressive Sauvignon. Freshness and delicate minerality paired with melting and elegance make the Sauvignon Fallwind a stylish white wine.



bright yellow with
a slightly
green shimmer



aromas of pineapple,
elderberry, gooseberry
and honey



mineral,
refreshing
and balanced

VARIETY:
Sauvignon

VINE AGE:
10-30 years

AREA OF CULTIVATION:
Vineyards in "Appiano Monte" and near the village of St. Michael (450-650 m)
Exposure: Southeast
Soil: Limestone gravel
Training System: Guyot

HARVEST:
Mid of September; harvest and selection of grapes by hand.

VINIFICATION:
Fermentation and development on the lees in stainless-steel tanks
until the end of February.

YIELD:
60 hl/ha

ANALYTICAL DATA:
Alcohol content: 13,5%
Acidity: 6,0 gr/l

SERVING TEMPERATURE:
8-10 °C

PAIRING RECOMMENDATIONS:
South Tyrol's asparagus wine.
Light Asian dishes such as sushi, spring dishes like risotto.

STORAGE/POTENTIAL:
4-5 years

KELLEREI **ST. MICHAEL-EPPAN** CANTINA

stmichael.it | office@stmichael.it