



ST. MICHAEL EPPAN

Sanct Valentin Sauvignon

www.stmichael.it



VARIETALS	100% Sauvignon
VINTAGE	2022
REGION	South Tyrol, Alto Adige, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 6.45g/l
APPEARANCE	Bright yellowish green.
NOSE	Dense bouquet of yellow fruit, gooseberry, elderflower and ripe currant.
PALATE	Crisp acidity, soft body and elegant fullness.
AGEING	The largest portion (75%) is fermented in steel vats, where the wine rests on the fine yeasts until the end of April. The remaining portion (25%) is vinified and refined in tonneaux.
PAIRING	A delicious accompaniment to exclusive parties and any special occasion. It pairs wonderfully with grilled fish, such as perch and sole, or with char in pepper sauce, or even with a tasty vegetable risotto.
READINESS FOR DRINKING	Excellent wine to drink now, with an aging potential of 10 years and over.
RATINGS	92pts JAMES SUCKLING.COM  4.3 
ORDER CODE	IT317