

# Castelfeder

WEINGUT • TENUTA

AROMATIC SELECTION

## SAUVIGNON RAIF



The high location of this vineyard, about 600 m, as well as the favourable temperature fluctuations, are decisive for this aromatic wine. Falling winds in the evening lower the temperature and guarantee an optimal development of the grape.

The name Raif derives from the high, cool areas of this Sauvignon, in Alto Adige dialect named "die Raifen". The label shows the distinctive leaf of the Sauvignon vine.

As pairing to asparagus, fish, shellfish, white meat. Bright yellow colour with greenish reflections, aromatic notes of figs, nettles, scent of elderflower, passionfruit, elegant, harmonious, juicy structure, aromatic finish.

### **Vigneti delle Dolomiti IGT**

| Selected vineyards in the Bassa Atesina region

| Sandy gravel soils

| Manual harvest, gentle pressing, fermentation in stainless steel, maturation on the yeast for 6 months