

# quarz sauvignon alto adige DOC

terlano  
trentino-alto adige

Terlano's vineyards stretch from the gentle hills of the valley floor to the steep mountain slopes with their extreme growing conditions. Here the earth is endowed with rich mineral crystal deposits known to geologists as quartz porphyry. The distinct character, stunning depth and extraordinary longevity of this Sauvignon is largely attributable to the mineral-abundant soil. 60% of the grapes are fermented in stainless steel tanks and 40% in Tonneaux. The wine ages on the lees for 8 months. It does not see any malolactic fermentation.

## grape varieties:

Sauvignon Blanc

## exposure:

South/Southwest

## altitude:

300–350m A.S.L.

## soil:

Sandy, easy warming up porphyric-gravel

## alcohol:

14.00%

## tasting notes:

Golden straw-colored, Quarz has a tremendous bouquet of hyacinth, freshly chopped herbs, lemon peel, grapefruit, ginger and wildflower honey. Tremendous terroir on both the nose and the palate where rich yet racy apricot, quince and grapefruit flavors are encompassed in underlying notes of bracing chalk, petrol and lime. The finish is very long, lovely and contemplative. Perfect with spicy seafood dishes, roasted fish in salt or herb crust, poached salmon, ginger-laced dishes, goat cheese and fresh spring peas or asparagus.

## The Wine Advocate

2006	Quarz Sauvignon	93 points
2005	Quarz Sauvignon	92 points

## Gambero Rosso

2006	Quarz Sauvignon	
2005	Quarz Sauvignon	
2003, 2002	Quarz Sauvignon	

## Wine Spectator

2007, 2003	Quarz Sauvignon	92 points
2006	Quarz Sauvignon	94 points
2005	Quarz Sauvignon	93 points



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