



TERRESTORIA



SORNIONE

CASCINA MONTAGNOLA

Late-harvest Sauvignon Blanc that is much more than a dessert wine. This occasional bottling, produced by Cascina Montagnola only in optimal vintages, is frequently served as an appetizer at the winery alongside savory delicacies such as paté and medium-to-well aged cheeses.

GRAPE VARIETY: 100% Sauvignon Blanc

APPELLATION: N/V

VINEYARDS: Gentle slopes with optimal exposure nestled between the Oltrepò Pavese and the Ligurian Apennine Mountains

EXPOSURE: Southwest

SOIL: Limestone and clay

VITICULTURE: Conventional/Sustainable

FRUIT COLLECTION: Late-harvested by hand about three weeks after grapes reach physiological ripeness.

WINEMAKING: Grapes are gently pressed followed by a brief period of cold maceration before juice is racked into new barriques for fermentation and 8 months of aging.

PROPRIETOR: Donatella Giannotti

DABC STATUS: Special Order \ SKU 955294