



## URS HAUSER SARABANDE 2019

### 100% Sauvignon Blanc | Ticino D.O.C

Made from 100% Sauvignon Blanc grapes, grown in Piano di Magadino, Ticino. The vineyards located at 200 metres above sea level are planted in rows according to the 'Guyot' method, the average age of the vines is eight years. During the growing season, the vines benefit from a very long period of sunshine. In summer from the warm twilight sun and the evening breeze from Lake Maggiore. Sarabande is matured in barriques and stainless steel tanks for seven months. Depending on the vintage the acidic fermentation is carried out partially or completely organically. This wine is filtered before bottling. The alcohol content is between 12.5% and 13%. Prior to release, the bottled wine is kept in warehouse at a constant temperature for at least 6 months. An excellent aperitif wine, it goes well with cold starters, canapés and first courses, like asparagus risotto, tagliolini shrimps or courgette. The ideal serving temperature is between 8° and 10° C.

#### **Tasting notes**

##### **Color**

Straw yellow with golden reflections, this wine has a crystalline appearance and good consistency.

##### **Aroma**

Typical citrus and floral aromas of elderflower followed by subtle notes of peach and tomato leaf.

##### **Taste**

Dry, fresh and lively. Balanced, tasty with good structure and sapidity.

##### **Finish**

Long and persistent finish with pleasant aftertaste of grapefruit and bitter almond.