



→ **Cultivation area:**
Langhe

→ **Grape variety:**
100% Sauvignon Blanc

→ **Vinification:**
brief cold maceration
followed by soft pressing

→ **Aging:**
6 months in steel vats

→ **Serve at:**
10/12 °C

LANGHE DOC SAUVIGNON 2020

L'Astemia Pentita is amongst those producers who experiment with some grape varieties which are not purely indigenous but which the soils of the Langhe turn into wines of remarkable workmanship.

Sauvignon displays all of its potential as an international grape variety, retaining its peculiarities and absorbing from the whitish marl and its Tortonian origins something of our local character.

Elegant, enjoyable and very particular on the nose. The distinctive trait of this wine is its note linked to volatile thiols, expressed by hints which recreate boxwood, tomato leaf, grapefruit and passion fruit. The result is an intense and intriguing aroma.

On the palate, a subtle and pleasing fresh texture. Its sapidity is evident and balanced with a good alcohol content and rich extract.

Perfect as an aperitif, this wine is also a worthy food pairing, particularly vegetarian.



90 POINTS