



CANTINA KURTATSCH

Sauvignon 'Kofl'

There are mountain wines, and then there are wines from wind-swept peaks so high they seem to be grown in the sky. This is the glory of Alto Adige, a dramatic wine region in the northeast Italy, and the home to the century-old cantina of Kurtatsch. Here on the border with Austria, it is white grapes that reign supreme, grown at altitudes that top 3,000 feet. The village of Kurtatsch (Cortaccia in Italian) is particularly blessed when it comes to terroir, with a wide range of soils that suit perfectly both native and international grapes. Kurtatsch since the early 1900s has been the representative for the area's best growers and the source of its finest, most expressive wines.

WINERY: Cantina Kurtatsch

WINEMAKERS: Othmar Doná

ESTABLISHED: 1900

REGION: ITALY • Alto Adige • Cortaccia

APPELLATION: Alto Adige DOC

BLEND: 100% Sauvignon Blanc

VINEYARDS: A selection of fruit from the 'Kofl' vineyards, the estate's steepest, from 1,600 to 2,000 feet in altitude. (Kofl means "brow," or "hill top"). The soils have a high chalk content, are rugged and mostly alluvial (from avalanches and mountain streams); nightly winds from the mountain tops help preserve grapes' acidity.

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Briefly cold macerated; fermented on selected yeasts in stainless steel tank. Aged on fine lees in 90HL neutral Slavonian oak casks for 9 months.

TASTING IMPRESSIONS: Aromas of gooseberry, lemon zest, fresh herbs, white peach. Medium-bodied, lively with good concentration.

PAIRING SUGGESTIONS: As an aperitif; with green spring vegetables, such as asparagus; fresh river fish



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