

Stephan Rohregger VOM KALK SAUVIGNON ALTO ADIGE

Italy - Trentino-Alto Adige - Caldaro sulla Strada del Vino (BZ) **100% Sauvignon Blanc**



Production area: Pianizza di Sotto in Caldaro, 440 m.a.s.l.; Corona in Cortaccia, 800 m.a.s.l.
Terrain: morenici calcarei e ghiaiosi a Pianizza di Sotto/Caldaro; ghiaia calcarea inframmezzati da lingue di argilla a Corona/Cortaccia
Harvest: manual
Vinification: Cold maceration for 8 hours in the press. Temperature-controlled fermentation (18-22°)
Refinement: Maturation for 9 months in wooden barrels (Tonneau). Maturation in bottle for 6 months
Color: straw yellow
Fragrance: complex notes of tropical fruits
Flavor: Complex, full-bodied and mineral, in perfect harmony with the acidity

WEINGUT • TENUTA

ROHREGGER

Ownership/Founders Stephan Rohregger / Roland Rohregger
Start of Activity 1986
Vitiviniculture Traditional
Hectares 3,5
Bottles produced 9.000



Stephan Rohregger crowned his dream when in 2019 he succeeded his father Roland in managing the vineyards of Prälathof, the small family farm in Caldaro. The property consists of two different areas: Pianizza di Sotto in Caldaro, on morainic-calcareous and gravelly soils at 440 meters planted with Schiava (90 years ago), Pinot Grigio and partly Sauvignon; and then at Corona, above Cortaccia, at 800 meters on gravelly and calcareous soils with a tongue of clay, planted with Pinot Bianco, Sauvignon and Pinot Nero. The soil and the altitude of these vineyards give great depth and intensity to the resulting wines. The estate's first vintage, the 2019, is the result of Stephan's extensive experience gained at Tiefenbrunner where he has been the winemaker for many years. Supported by Tanja, his wife, perfect manager of the estate, Stephan confirms himself among the rising stars of Alto Adige through fine and elegant wines, perfect expression of their terroir.