



→ **Cultivation area:**  
Monforte d'Alba

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→ **Exposure and altitude:**  
south; 420-450 m

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

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

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→ **Aging:**  
6 months in steel vats

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→ **Serve at:**  
10/12 °C

# LANGHE DOC SAUVIGNON 2019

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

The Sauvignon Blanc displays all of its potential as an international vine, 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 salinity is evident and balanced with a good alcohol content and a rather rich extract.

A dry, intense and warm wine with clear finishing hints of exotic fruit.

Perfect for an aperitif although also a worthy accompaniment to a good dish, particularly vegetarian.