

MOSER

WARTH
SAUVIGNON BLANC
2024

The blend of grapes sourced from two ideally suited areas of Trentino give rise to Moser's Sauvignon Blanc. Its intense minerality springs from the limestone rich soils at Maso Warth on the hills above Trento (at an altitude of 350 m) on guyot-trained vineyards; its freshness comes from the vineyards on the sandy porphyritic terraces of the Cembra valley (at an altitude of 500 m), trained on a Trentino pergola system.



appellation:

IGT Vigneti delle Dolomiti Sauvignon Blanc.

grape variety and vineyard location:

Sauvignon grapes, sourced on the hills of Maso Warth and on the terraced vineyards of the Cembra Valley.

average vineyard age / soil:

10 years / Chalky and sandy/porphyritic.

winemaking:

Hand-harvested with careful selection of the best bunches followed by soft pressing and fermentation in stainless steel tanks and oak tonneaux (less than 30%). Bottle-ageing of at least 1 year.

tasting notes:

Straw yellow colour with golden highlights. Floral notes with hints of white peach, tropical fruit and figs. The finish is fresh, dry and slightly sharp.

vintage notes:

The 2024 vintage was marked by significant climatic variability, with frequent rainfall, at times stormy in nature, in the early summer. In contrast, in the late summer and early autumn the weather was stable and sunny, which allowed the grapes to ripen fully while preserving its acidity, sapidity, and mineral character.

production:

3,600 bottles.

label:

Artwork by Paolo Tait.