Südsteiermark^{DAC} Sabathini® 2024

Gebietswein

Südsteiermark^{DAC} Sabathini® 2024

Regional Wine



Grape variety:	**a Cuvée of typical Styrian grape varieties**
Vintage:	2024
Awards:	**90 FALSTAFF points**
Alcohol content:	12.0%vol
Total acid:	4.9g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	stainless steel tank
Drinking maturity:	3 years and longer
Bottle closure:	screw cap
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Gebietswein (Regional Wine)** / Südsteiermark^{DAC}
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	**Southern Styria**
Description of the wine:	A generously tempting scent of vineyard peach; bright mineral; on the palate full of finesse, "soft-footed" with a perfect balanced acidity and an animating drinking flow
Food recommendation:	light appetizers, bruschetta, caprese, summer salads, different kinds of pasta dishes, vegetarian dishes, risotto natural style, roasted/fried fish, roast pork, all kinds of fried dishes

GEBIETSWEIN

Categorisation: "Sabathini" signifies a **very fresh and fruity wine.** A cuvée, made of typically Styrian grape varieties. The vines of this wine flourish in numerous small vineyards in Southern Styria. This wine is allowed to be offered for sale at the earliest on the 1st of March after the grape harvest.

Wine-growing area: Southern Styria, from vines exclusively grown in **Leutschach a.d.W. and Gamlitz.**

Climate: A warm and humid **Mediterranean climate** causes a long vegetation period. Cool nights effect unique varieties of aromas.

Soil: The soil structure is characterised by firm sediment layers, deposited in this sea basin million years ago. The soil consists of fine marine sediments (geologically described as **"Schlier"**), as well as of different kinds of sand, conglomerate and gravel.

Finessenreicher, aromatischer Geschmack – balanciert und erfrischend.

Full of finesse, aromatic flavours – balanced and refreshing

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