



LAHNHOF

SÜDTIROL - APPIANO (BZ), ITALIA

Sauvignon Blanc Südtirol

Denominazione di Origine Controllata



APPELLATION: Sauvignon Südtirol DOC

VARIETAL: 100% Sauvignon Blanc

PRODUCTION ZONE: Eppan/Terlan (BZ)

REGION: Alto Adige

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 2,00 m x 0,0,60 m

YIELD PER HECTARE: 6.500 kg

BOTTLES PRODUCED: 2.000

VINIFICATION: soft crushing, fermentation in stainless steel tanks, at controlled low temperature.

AGING: stainless steel

ALCOHOL CONTENT: 12,5 - 13,5%

COLOR: Bright straw yellow with greenish glimmer.

AROMAS: intense with delicate green notes of thyme, sage and elderberry, with a fern and whitestone finish

FLAVOR: strong, elegant, well balanced, fresh and full bodied. Ends with a long mineral length.

SERVING TEMPERATURE: 8-12 °C



COSTA

TENUTE





LAHNHOF

SÜDTIROL - APPIANO (BZ), ITALIA

Pinot Grigio Sudtirolo

Denominazione di Origine Controllata



APPELLATION: Pinot Grigio Südtirol DOC

VARIETAL: 100% Pinot Grigio

PRODUCTION ZONE: Kaltern

REGION: Alto Adige

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 2,00 m x 0,60 m

YIELD PER HECTARE: 6.500 kg

BOTTLES PRODUCED: 1.200

VINIFICATION: soft crushing, fermentation in stainless steel tanks at controlled low temperature.

AGING: stainless steel

ALCOHOL CONTENT: 12,5 - 13,5%

COLOR: bright yellow with amber highlights.

AROMAS: fruity aromas of Kaiser pear and yellow peach, scent of a freshly cracked coconut, a hit of hay flower.

FLAVOR: Well structured and elegant with a lively freshness, juicy fullness and vibrant minimalism.

SERVING TEMPERATURE: 8-12 degrees C.



COSTA

TENUTE





LAHNHOF

SÜDTIROL - APPIANO (BZ), ITALIA

Pinot Nero Südtirol

Denominazione di Origine Controllata



APPELLATION: Pinot Noir Südtirol DOC

VARIETAL: 100% Pinot Noir

PRODUCTION ZONE: Caldaro, Mazzon

REGION: Alto Adige

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 2,0 m x 0,60 m

YIELD PER HECTARE: 6.500 kg

BOTTLES PRODUCED: 1.000

VINIFICATION: fermentation in big wooden barrels.

AGING: in big wooden barrels for 6 months

ALCOHOL CONTENT: 13,0 - 14,0 %

COLOR: bright, lively ruby red.

AROMAS: fruity, elegant aromas of berries, raspberry and strawberry, with delicate spice.

FLAVOR: fresh and stimulating with soft tannins, a lively acidity and juicy finish.

SERVING TEMPERATURE: 12-14 °C



COSTA

TENUTE

