

ATLA SAUVIGNON BLANC VENETO

ATLA



SAUVIGNON BLANC
VENETO
IGT

WINEMAKER: Massimo Mameli

VARIETAL: 100% Estate Sauvignon Blanc, 25 year old vines.

VINEYARDS: On the slopes of the hills surrounding the south-east shores of Garda Lake. Glacial and alluvial soils rich in rocks.

WINEMAKING: Soft pressing and fermentation at a low temperature. Unoaked.

TASTING NOTES: Light straw-yellow wine. Intense and fragrant with pleasant floral aromas. Dry, balanced and harmonious.

The Atla vineyards are located on the hills surrounding Castelnuovo di Garda, a few kilometers south-east of Garda Lake. They are located on the edge of the Dolomites, where ancient glaciers formed the alpine region. The particularly mild micro-climate allows the growth of some Mediterranean climate plants like vines, olive trees or even citrus, which are extremely rare at this latitude (46° North).

Atla has embraced the principles of sustainability in the management of our vineyards. Spontaneous grassing is used in all our vineyards allowing the creation of a habitat rich in biodiversity of both plants and animals; techniques such as the alternate mowing of the rows allow the development of wildlife in the vineyard.

The maintenance of biodiversity is fundamental, therefore, in addition to the vines, they manage and protect all the neighboring areas (groves, wetlands, refuge areas) that allow the presence of many different species. Since 2012, the winery has adhered to the main national protocols of sustainable wine production, participating in the Tergeo project of Unione Italiana Vini.

