



**SEPPI**  
WeinGut



## preyda 2020

*South Tyrolean Sauvignon*

Fourth vintage  
Grape variety: Sauvignon blanc  
No. of bottles: 1450

### Tasting notes

color: bright sun yellow;  
nose: citrus, grapefruit and gooseberry;  
on the palate: salty, fresh and rich;  
smooth and round finish

### Locality and soil:

vineyard: Prey  
520 m above sea-level  
oriented towards the southeast  
slightly sloping  
clayey gravel  
typical winds descending from the  
Mendel Mountains

### Cultivation techniques:

biodynamic cultivation methods  
gentle pruning of grapevines  
soil is tilled and sown  
use of infusions and biodynamic prepa-  
rations to support plant growth  
much manual labor at specific points in  
time  
careful harvesting: Early September

### Vinification:

15 hrs of maceration  
spontaneous fermentation in large  
wooden cask  
8 months on the yeast in oak cask  
bottled in June 2021

### Analytical data:

alcohol: 13,5 % by volume  
residual sugar: 0,9 g/l  
acid: 6,4 g/l

### About the name **preyda**

This wine-growing area is called „Prey.“ The name „Prey“ is probably derived from the Lombard word „brayda.“ In the mid-13th century, that was a term referring to a small leased estate.



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