

GIRLAN

KELLEREI · CANTINA

Aimé Gewürztraminer

Alto Adige DOC

Growing area

This grape varietal is named after the winegrowing village of Tramin (Alto Adige) located in the Bassa Atesina. The grapes have a slightly red colour. This Gewürztraminer grows in the Eastern side of Bassa Atesina at an altitude of 280-350m, where the conditions for this variety are ideal. The light and warm soils, the sunny slightly inclined slopes, are beautifully expressed in the glass.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle whole cluster pressing and clarification of the must by natural sedimentation. The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature and its aging takes 6 months on the fine lees, without malolactic fermentation.

Tasting notes & food matching

The intense, aromatic bouquet, together with soft, full character needs flavoursome dishes. We recommend serving this wine with shellfish and flavoured cheeses. It is also a good match with spicy dishes and sweet and sour creations with an Asian touch.

Vintage	2025
Growing area	Bassa Atesina (280-350m)
Grape varieties	Gewürtraminer
Serving temperature	10-12 °C
Yield	56 hl/ha
Alcohol content	14,5 vol. %
Total acidity	5,58 g/l
Residual sugar	5,5 g/l
Ageing potential	5 years

