

Gewürztraminer

Alto Adige DOC

Growing area

The clay-based soils of the rolling hills in Oltradige, as well as the Eastern part of the Bassa Atesina are indeed very suitable for growing Gewürztraminer. The different altitudes of the vineyards contribute to the harmonious, joyous flavour of this wine

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel vats at a controlled temperature. Aging on the lees in steel vats.

Tasting notes & food matching

A fine, intense aroma supported by a full but at the same time, harmonious body are characteristics of this grape varietal. "Nouvelle cuisine" offers many more opportunities to enhance the characteristics of this wine. Moreover, we recommend this Gewürztraminer with spicy Asian food.

Vintage	2024
Growing area	Oltradige & Bassa Atesina (280-350m)
Grape varieties	Gewürztraminer
Serving temperature	10-12 °C
Yield	70 hl/ha
Alcohol content	13,5 vol.%
Total acidity	5,66 g/l
Residual sugar	3,1 g/l
Ageing potential	5-7 anni

