

Alto Adige Gewürztraminer DOC „Cancenai“



The Gewürztraminer is one of the wines that made famous the wine region of Alto Adige throughout Italy. The extreme aromaticity and the enthusiastic structure make him to a unique wine which isn't forgotten that easily. And the "Cancenai" is a good example for this.

The vineyard is in Tramin, the home village of the variety, on a slope with orientation towards south-west and a calcareous soil. The grapes are of a first class quality with a sugar content of at least 23 °brix. The mash is macerated for six hours, and the wine is kept in contact with the lees as long as possible to let pass to the wine all the power of the grapes. The wine is of an astonishing structure, with notes of roses, cloves and honey, a not blatant sweet component and a notable length. It isn't a wine easy to pair, but it fits greatly with the oriental kitchen with its spices and with strong cheese.

The best serving temperature is about 12 – 15 °C, it can be aged for at least 4 years.

Vineyard area: 2 ha
Cultivation system: Guyot
Soil: calcareous loamy soils
Yield: 5600 l/ha
Variety: Gewürztraminer (100 %)
Vinification: Steel
Acidity: 5,2 g/l
Residual sugar: 5,5 g/l
Alcohol: 15,3 % vol