

Alto Adige Gewürztraminer DOC



Starting from his place of birth, the village Tramin in the southern Alto Adige, this variety conquered almost the whole world. Still, he shows his best characteristics in his home country, with his typical spicy (cloves), floreal (roses) and fruity (lychee) notes. Actually has this variety, at least what regards his aromaticity, very few concurrents.

With the Gewürztraminer of our classic line we wanted to underline the elegant side of this variety. It's almost dry, which makes him easier to drink than his sweeter relatives, and it's also easier to combine with various dishes. It's a good choice as aperitif, with tasteful starters, grilled fish, seafood, crustaceans and white meat.

The Gewürztraminer has a good aging potential, but we recommend drinking this one during his first 3 years. The best service temperature is 12 – 15 °C.

Vineyard area: 3,5 ha
Cultivation system: Guyot/Pergola
Soil: Sandy
Yield: 7000 l/ha
Variety: Gewürztraminer (100 %)
Vinification: Steel
Acidity: 5,3 g/l
Residual sugar: 3,7 g/l
Alcohol: 13,6 % vol