

Gewürztraminer

Aromatic white wine produced from the Traminer grape variety (100%)

DENOMINATION	Trentino Doc Vintage
COLOUR	Straw yellow color tending to golden.
NOSE	Aromatic, intense, characteristic and unmistakable perfume. From the scent of roses, spices, and exotic fruits, especially Litchy.
PALATE	The flavor is aromatic, fine, delicate and full-bodied, with a pleasant aftertaste.
PRODUCTION AREA	<p>It comes from vineyards located on the hill of Martignano which overlooks the city of Trento at approximately 300 m.s.lm.</p> <p>The soils are rich in clay on a limestone basis and the training system is Guyot. The harvest is postponed as much as possible in order to collect very ripe grapes.</p>
WINEMAKING	After manual harvesting and careful selection of the grapes, cold maceration is carried out followed by soft pressing and temperature-controlled fermentation in steel.
PAIRINGS	Ideal with seasoned / blue cheeses and dry pastries
ALCOHOL CONTENT	14°
SERVING TEMPERATURE	9°

