

GEWÜRZTRAMINER „VOM LEHM“

ALTO ADIGE DOC



VARIETY GEWÜRZTRAMINER

VINEYARDS Selected vineyards in Tramin, Egna and Margré (main towns of Alto Adige Gewürztraminer production)

TRELLISING SYSTEM 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

SOIL PROPERTIES Sandy, medium-deep clay soils

YIELD 60 hl/ha

VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18-21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

TASTING NOTES Straw yellow in colour, typical fruity and aromatic Gewürztraminer scent with a fragrance of intense spicy, floral and smoked notes. Rich bouquet of roses and exotic fruit, rich and full on the palate with a harmonious and fresh aftertaste. This powerful wine is particularly enjoyable as an aperitif or with lobster, langoustine and grilled fish. It is also excellent to enjoy on its own on special occasions.

SERVING TEMPERATURE 10°-12°C

SHELF LIFE 3-5 years

WINE ANALYSIS	Alcohol	14 % by Vol.
	Acidity	5.5 g/l
	Residual sugar	2.5 g/l