

Gewürztraminer Trentino DOC

GRAPE:	Gewürztraminer
PRODUCTION AREA:	Trentino
ALTITUDE:	300 - 500 metres above sea level
SOIL TYPE:	Moderately loose-packed and pebbly of morainic and fluvial origin
TRAINING SYSTEMS:	Pergola Trentina overhead trellis and spurred cordon
PLANTING DENSITY:	3,000 - 6,000 vines per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	13.5% vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years
BOTTLES PER CASE:	6
FORMAT (CL):	75

TECHNICAL INFORMATION

Traditional white-wine vinification, with soft-crushing of the grapes and brief fermentation in stainless steel tanks for 8-10 days at a controlled temperature of 16-18 °C. The resulting fresh, fragrant wine matured on the lees for several weeks before it was prepared for bottling.

TASTING NOTE

Great intensity and depth on the nose, which reveals complex florality threaded with hints of both fresh and ripe fruits. From the very first sip, the palate unveils bright sensations of freshness and rich aromatics that linger impressively, backed up by nimble structure and vibrant savouriness.

FOOD MATCHINGS

A superb aperitif and an inspired partner for vegetable-based starters and fish-based soups or pasta, especially if savoury and full-flavoured.

Gewürztraminer

