



# MONASTERO GEWÜRZTRAMINER

*intense straw-yellow colour; excellent aromatic combination  
with fruity, flowery and spici overtones;  
full, well-structure taste*

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Gewürztraminer
<b>Vineyard</b>	Doss
<b>Soil</b>	moraine deposit with mainly limestone-dolomite mineralogy, medium texture, deep, balanced content of nutrients
<b>Training system</b>	guyot
<b>Vine density</b>	5.600 plants/hectare
<b>Year of vineyard installation</b>	1991
<b>Yield per plant</b>	1,2 kg/vine
<b>Harvesting</b>	by hand, second decade of September
<b>Vinification</b>	white wine vinification process with cold maceration of crushed grapes; fermentation conducted in stainless steel tanks; long stay on the lees to enrich in taste and structure
<b>Aging</b>	10 months in stainless steel, 6 months in the bottle
<b>Production</b>	3.000 bottles
<b>Serving Temperature</b>	10°C
<b>Combinations</b>	it is a solidly-built wine, perfect as an aperitif, suitable for first courses even those with strong flavours



*TASTING NOTES:*

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