

# GEWÜRZTRAMINER

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

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Gewürztraminer
<b>Vineyard</b>	Sega and Mazzavacche
<b>Soil</b>	calcareous-dolomitic matrix, stony, medium texture, deep, good organic matter supply
<b>Training system</b>	vertical-trellised with guyot training
<b>Vine density</b>	5.600 plants/hectare
<b>Year of vineyard installation</b>	2010 – 2000
<b>Yield per plant</b>	1,4 kg/vine
<b>Harvesting</b>	by hand, mid-September
<b>Vinification</b>	white wine vinification process with cold maceration of crushed grapes; fermentation entirely performed in steel tanks; long stay on the lees to enrich in taste and structure
<b>Aging</b>	6 months in stainless steel, 2 months in the bottle
<b>Production</b>	23.000 bottles
<b>Serving Temperature</b>	10°C
<b>Combinations</b>	structured wine, excellent as an aperitif, suitable for first courses even those with strong flavours



## TASTING NOTES:

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