

Mark

Grapes

Soil

Vineyard

Training system

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GEWÜRZTRAMINER

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

calcareous-dolomitic matrix, stony, medium texture,

Trentino DOC

Gewürztraminer

Sega and Mazzavacche

deep, good organic matter supply

vertical-trellised with guyot training

Vine density	5.600 plants/hectare	(Company)
Year of vineyard installation	2010 - 2000	
Yield per plant	1,4 kg/vine	
Harvesting	by hand, mid-September	MACH
Vinification	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	TRENTINO
Aging	6 months in stinless steel, 2 months in the bottle	GEWÜRZTRAMINER
Production	23.000 bottles	STITUTO ADRARDO - 1874 EDVACIDADES SAM MENELE ALLABORE EDMOND MACH
Serving Temperature	10°C	
Combinations	structured wine, excellent as an aperitif, suitable for first courses even those with strong flavours	
TASTING NOTES:		