



MONASTERO GEWÜRZTRAMINER

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

Mark	Trentino DOC
Grapes	Gewürztraminer
Vineyard	Doss
Soil	moraine deposit with mainly limestone-dolomite mineralogy, medium texture, deep, balanced content of nutrients
Training system	guyot
Vine density	5.600 plants/hectare
Year of vineyard installation	1991
Yield per plant	1,2 kg/vine
Harvest	by hand, second decade of September
Vinification	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
Aging	10 months in stainless steel, 6 months in the bottle
Production	3.000 bottles
Serving Temperature	10°C
Combinations	it is a solidly-built wine, perfect as an aperitif, suitable for first courses even those with strong flavours



TASTING NOTES:
