

GEWÜRZTRAMINER

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

Mark	Trentino DOC
Grapes	Gewürztraminer
Vineyard	Sega and Mazzavacche
Soil	calcareous-dolomitic matrix, stony, medium texture, deep, good organic matter supply
Training system	vertical-trellised with guyot training
Vine density	5.600 plants/hectare
Year of vineyard installation	2010 – 2000
Yield per plant	1,4 kg/vine
Harvest	by hand, mid-September
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
Aging	6 months in stainless steel, 2 months in the bottle
Production	23.000 bottles
Serving Temperature	10°C
Combinations	structured wine, excellent as an aperitif, suitable for first courses even those with strong flavours



TASTING NOTES:
