

Gewürztraminer

Classification:

Trentino DOC

Blend of grapes:

Aromatic Traminer 100%

Cultivation area:

This vine is grown on the hills to the west of the Avio municipality, in the Molini Valley and in the area of Pozzo Basso, on the hills of the Ala municipality.

Grape harvest:

This grape is harvested the last ten days of September. Our members harvest this grape strictly by hand after careful selection. A portion is exposed to the sun to dry it slightly.

Vinification:

Vinification occurs through pressing and fast cooling of the crushed grapes, which will remain in the press without oxygen for approximately 12 hours to allow for cryo-maceration and extraction of all the aromatic fragrances of the grapes. Soft pressing follows with extended time. The must obtained is clear and fragrant. After a pause it is fermented, which will be long and at the temperature of 16 degrees Celsius. After first racking, the wine is transferred into stainless steel barrels and refined through frequent batonage processes. A portion of grapes set to dry are crushed at the end of November and vinified separately in small wooden barrels and subsequently combined for the final version of the wine.

Sensory profile:

The golden-yellow color of this wine boasts fine and intense fragrances with elegant spicy hints and a bit of flowery notes, which reminds of tea rose. It has excellent structure with pleasant flavor that is both rich and enveloping.

Pairings:

This wine goes well with appetizers and savory entrees, fresh and creamy cheeses, as well as shellfish.

Serving temperature:

12° C

Bottle and content:

750 ml Borgognotta tradition bottle

Packaging:

Six-bottle pack with vertically stored bottles.

