



GEWÜRZTRAMINER TRENTINO D.O.C.

Grape varieties

100% Gewurztraminer carefully selected from the exclusive areas of Pressano and Lavis.

Production technique

After the harvest, the must undergoes a low temperature maceration for about 2-4 hours and then is fermented at 22°C for 10 to 12 days.

The wine is bottled in the spring following the harvest after micro - filtration.

Wine description

Colour: Intense straw yellow.

Nose: intense, aromatic.

Palate: fine and delicate wine, presents the aromatic characteristics of the grape.

Winemaker's recommendations

It is a perfect companion for shellfish and tasty cheeses.

Serve at temperature not higher than 10/12 °C.

A.V.B. 12,5%