

Classic Line ALTO ADIGE GEWÜRZTRAMINER DOC

Grape variety

100% Gewürztraminer

Description

Straw- to golden-yellow, aromatic and full-bodied, discreet to pungent on the nose, agreeably dry and spicy with hints of clove, nutmeg, roses, lychee and tropical fruits.

Goes well with

fish based appetisers, pâtés, foie gras. It also makes an excellent dessert wine.

Served

12° - 14° C

Area/soil/climate

Cornaiano and Termeno

Breeding system

Guyot

Yield

70 hl/ha

Winemaking

Vinification by controlled temperature in stainless steel

tanks

Analytical Data:

Alcohol Acidity Residual sugar Extracts

14 %Vol 5,6 g/l 3,1 g/l 25,2 g/l

Cellaring

1-3 years

