

Classic Wines

gewürztraminer

alto adige gewürztraminer 2019 DOC



Vintage	2019
Grape variety	Gewürztraminer
Production area	Alto Adige
Altitude	260 - 380 m a.s.l.
Soil	erythroid, argillaceous lime and dolomit rock
Yield	65 hl/ha
Vinification	fermentation at controlled temperature in stainless steel vats; ageing and maturation on fine yeast for 6 months;
Appearance	
Colour	light straw yellow;
Aroma	intense aromatic bouquet underlined with a soft pleasant floral sent;
Taste	well balanced and strong on the palate, very persistent.
Alcohol	14.0 %vol.
Residual sugar	3.8 g/l
Acidity	5.3 g/l
Drinking temperature	10-12°C
Ageing ability	3-5 years