

# Gewürztraminer

## Alto Adige Valle Isarco DOC



**Vintage** 2018

**Grape variety** Gewürztraminer

**Cultivation area** South of Bressanone. South-east faced vineyards at an altitude from 550 to 650 metres (1,800 to 2,130 feet)

**Climate** Warm microclimate with large temperature fluctuations between day and night during the gestation period

**Soil** Shallow layers of soil characterized by slate and quartz phyllite among the main rock types with a small content of loam

**Training system** Wire frame (Guyot) with 7,000 to 8,000 vines per hectare

**Harvest time** End of September until early October

**Yield** Around 7,000 kg/ha

**Age of vines** Up to 31 years

**Vinification** Gentle pressing and processing of the grapes. The fermentation and ageing on fine lees take place in stainless steel tanks and large acacia wood barrels, no malolactic fermentation

**Bottling** End of April, including a ripening time per bottle of two months

**Storage capacity** Medium ageing potential

**Description** In colour golden yellow with green hues. Lychee with fine rose scents, spicy aromas, elegant lightness with a powerful mineral body.

**Analytical values**

Alcohol 14.5% Vol. Acidity 4.5 g/L

Residual Sugar 4.9 g/L