

Gewürztraminer

Alto Adige Valle Isarco DOC



Vintage 2019

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

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 Beginning of May, 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 14.0% Vol. Acidity 4.4 g/L

Residual Sugar 6.0 g/L