

GEWÜRZTRAMINER 2017



DENOMINAZIONE	Trentino DOC
VARIETÀ	Gewürztraminer 100%
ANNATA	2017
VIGNETI DI ORIGINE	Maso Belvedere in Faedo, 300m above sea level, marl-clay soil
SUPERFICIE DEI VIGNETI MQ	15.000
RESA PER ETTARO	90 q.li/ha
ESPOSIZIONE	south, south-west
FORMA DI ALLEVAMENTO	pergola (traditional training system in Trentino)
ANNO DI IMPIANTO	2001-2002
VENDEMMIA	By hand, second decade of September
VINIFICAZIONE	White vinification with brief maceration on the skins. Fermentation and aging on the lees in stainless steel tanks at controlled temperature for about 6 months. Rest in the bottle for another 3-4 months.
GRADAZIONE ALCOLICA	14 % Vol
ACIDITÀ TOTALE	5,28 g/l (in acido tartarico)
ZUCCHERI RESIDUI	5,1 g/l
COLORE	straw yellow with gold reflections
PROFUMO	Varietal, rose petals, lychees, spicy notes
GUSTO	Aromatic, warm with a natural alcoholic strenght, pleasantly cool
ABBINAMENTI	Elaborate fish-based preparations, scampi and lobsters, white meat with spicy sauces, oriental cuisine
TEMPERATURA DI SERVIZIO	13-15 °C
PRODUZIONE ANNUA	14.100 bottiglie