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Alto Adige - DOC - South Tyrol

2020



Selection

TURMHOF

Gewürztraminer

DESCRIPTION

This Gewürztraminer ranges in color from luminous to golden yellow.

It has a wide aromatic range of rose petals, honey and lychees with a full-bodied structure, and is lasting in the finish. A wine with greatness that promises much both in the here and now and after many years of keeping.

SOIL CONDITIONS

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

HARVEST AND VINIFICATION

After eight hours of maceration, fermentation and aging for ten months at 80% in concrete vats and at 20% in tonneau. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



100 % Gewürztraminer



Grilled fish, shellfish, Asian and hot dishes, blue cheese



50.0 - 53.6 °F
10 - 12 °C



Hillside vineyards in Niclara and Cortaccia
S/SE exposure



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 1992 and later



356 to 445 gallons (UK) per acre
40 to 50 hl per hectare



9,300



Alcohol = 15 % byVol
Acidity = 4.8 g/liter
Residual sugar = 6.9 g/liter



6 to 8 years