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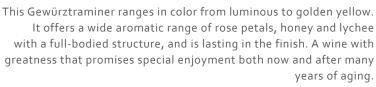
Alto Adige - DOC - South Tyrol





Gewürztraminer

DESCRIPTION





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 1017 to 1,148 feet | 310 to 350 m



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



40 to 50 hl per hectare



Alcohol = 15.0 % by vol Acidity = 5.1 g/liter Residual sugar = 6.4 g/liter



6 to 10 years

SOIL CONDITIONS

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

HARVEST AND VINIFICATION

After eight hours of maceration, 80% is fermented in concrete vats and matured for ten month on the fine lees. The remaining 20% is fermented in small oak barrels (450l) and matured for ten month on the first lees. Finally, the wine is allowed to mature additional six months in the bottle.

