



P|S



DeSilva

GEWÜRZTRAMINER
SÜDTIROL • ALTO ADIGE
DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Gewürztraminer.

Description: This Gewürztraminer is an autochthonous grape variety. It convinces with its typical aroma of lychee, roses and cloves, as well as with its juicy, harmonious taste. Characteristic is the colour from straw yellow to golden yellow.

Site: Various sites from Kaltern Barleit 300 - 500 m above sea level.

Soil: Sandy loam, stony limestone soil.

Harvest: Mid to end of September

Yield: 75 hl/ha

Vinification: Protein wine pressing. Depending on the ripeness, a short standing period is carried out after destemming and selective maceration is carried out. This mash is then pressed and the must left in the tank for one day for natural pre-clarification. Then the must is fermented at a controlled temperature (15°C) in stainless steel tanks. "SurLie" phase for a few months in stainless steel.

Shelf life: 5 - 10 years

Serving temperature: 12°C

Food recommendation: Goes very well with shellfish and crustaceans, grilled and smoked sea fish and white meat, Asian cuisine, spicy hors d'oeuvres, pâtés and various blue cheeses made from goat's, sheep's and cow's milk. Also ideal as an aperitif.

VINTAGE 2022

ALCOHOL: 14,5 % vol.

TOTAL ACIDITY: 5,3 g/l

PH VALUE: 3,4

MALOLACTIC FERMENTATION: 0%