



I Vigneti Alto Adige Gewürztraminer DOC

Microzone Überetsch Unterland

The native grapes Gewürztraminer, Vernatsch, Pinot Noir and Lagrein are the South Tyrol classics. Selected grape qualities from the vineyards in Oltradige and Bassa Atesina are the authentic expression of that microzone. These wines emphasize the versatile areas of South Tyrol.

Vine variety

100 % Gewürztraminer

Description

The autochthonous vine variety Gewürztraminer conquers the palates due to its intense aroma of lychees, roses and cloves. The color is originally yellow to gold yellow.

Position

Several areas around Kaltern and Tramin, 300 - 500 m altitude.

Land

Sandy, stony and a little loamy

Harvest

Mid to end September.

Yield

90 hl/ha

Development

White wine pressing. Depending on the ripeness a short standing period is carried out after mechanical removal of the stems and specifically macerated. The mash is pressed and the must is left to stand in a stainless steel tank for natural clarification for one day. The must is then fermented in a stainless steel tank at controlled temperature. It is important that, after fermentation is completed, we also use the Surlie process in order to keep the fine yeast afloat and thus guaranteeing the extraction and development.

Shelf life

3 - 5 years

Serving temperature

12 °C

Food recommendation

Shellfish and crustaceans, white meat, Asian dishes, pâtés, spicy starters and to various mould cheeses made of goat, sheep and cow milk. Ideal as an Aperitif.

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