

## Amistar Grappa Gewürztraminer

**Vine variety:** 100% Gewürztraminer

**Description:** Our Gewürztraminer Grappa convinces with its intense scent of roses and spices and its aromatic taste.

**Position:** The grapes come from Caldaro, Termeno and Cornaiano.

**Land:** Loamy limestone soil

**Harvest:** End of September to beginning of October

**Yield:** About 50 hl/ha

**Development:** White-wine-production. The selected Gewürztraminer parcels are dried on the vine or, if necessary, in the roof, later pressed and used for the Gewürztraminer sweet-wine-reserve. While the so-called rest, the marc, is then fermented in small tanks and distilled in our distillery on a water bath in 2 passes.

**Shelf life:** 10 years and more

**Serving temperature:** 15°C

**Food recommendation:** Serving a Grappa with a dish sounds very extravagant, but it is quite exciting. Especially in the dessert area, Gewürztraminer Grappa can be matched with e.g. a South Tyrolean fruitbread or with Christmas pastries; this Grappa is also a taste sensation with cheese, e.g. with a blue cheese from South Tyrol.

# AMISTAR *Tradition*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

