

GEWÜRZTRAMINER TRENTINO DOC

Grape Variety

Gewürztraminer

Production Area

Pressano Hill (Maso Clinga)

Exposure

South, South-west

Altitude

330 m a.s.l.

Soil

Loamy-clay, drained, fertile and deep

Soil Vitality

Excellent biological quality

Vine Age

15-25 years

Harvest

Manual harvesting and grape selection at the end of September

Vinification

Brief maceration on the skins, slow pressing, fermentation and aging in steel. Brief passage in large oak casks before bottling.

Yield

45 hl/ha

Characteristics

Appearance

Intense golden color

Nose

Floral aromas of dog rose combine with exotic scents and candied fruit

Palate

Powerful, complex and extremely smooth

Ritratti

Every portrait (ritratto) is a sublime synthesis of the bond between man and nature, a communion where wine refines into art, unveiling the enchanting biodiversity of the Avisian Hills



If it were a person

Generous and sweet