

DÜRER·WEG

GEWÜRZTRAMINER

ALTO ADIGE - SÜDTIROL DOC

'King' of the South Tyrol white wines, Gewürztraminer is highly appreciated for its rich aromaticity. This grape variety is cultivated in the best exposed vineyards on Salorno hill, on deep, silty, and densely clay soils. Of a deep straw-yellow colour, Dürer-weg Gewürztraminer wine has an aroma which evokes rose petals, cinnamon, tropical fruits and cloves. Dense and well-structured on the palate, well-bodied, notably fresh and lively.

Vine	Gewürztraminer
Vineyard location	Salorno, village of Pochi (BZ)
Exposure and altitude	West, South-West; 350 m ASL
Soil composition	Silty, silty-sandy, on pedogenetic mixed substratum with dolomite and porphyric lithology
Training system	Guyot; simple Trentino pergola
Planting density	5.000 vines/hectare
Vinification process	Manual harvesting in early October; soft pressing in inert atmosphere; static decantation of the must; fermentation at controlled temperature in stainless steel tanks; ageing on the lees for about 5/6 months before bottling.

