

RITRATTI



GEWÜRZTRAMINER TRENTINO DOC

Maso Clinga is an ancient rural structure of noble origin (XVI century), unparalleled in style in Trentino. Set in the Municipality of Lavis, this area has been identified as the perfect site for cultivating the Gewürztraminer grape variety after the application of specific 'Zoning' research studies. The Maso Clinga terrain is characterized by a silty-gravelly soil, originating from deposits of sandstones and siltstones lying on the porphyric platform of Permian origin (dating 270 million years ago). This wine has a straw-yellow colour and an intense, distinctive and flowery aroma. Full-bodied, refined and typically sapid on the palate.

Vine	Gewürztraminer (clones: EnTAV 643, Lb 14 and Lb48; rootstock SO4)
Vineyard location	Municipality of Lavis, at Maso Clinga locality (Tn)
Exposure and altitude	South, South-West; 330 m ASL
Soil composition	Silty originating from Werfenian age siltstones
Training system	Traditional; simple Trentino pergola
Planting density	4,500 vines/hectare
Vinification process	Manual harvesting in late September; soft pressing in atmosphere controlled environment; static decantation of the must; fermentation at controlled temperature in stainless steel tanks; ageing on the lees for about 180 days in stainless steel tanks for 85% of the process and in second and third passage barriques for the remaining 15%.