

# movado alto adige gewürztraminer DOC

andriano  
trentino-alto adige

The grapes for this wine are from the older vines in the area of Missiano which is at 500m A.S.L. The grapes are selected and hand harvested in early September and then fermented in temperature-controlled stainless steel tanks in the winery. The wines are aged on the lees for 6 months. This is a dry Gewürztraminer which is the classic style from this region.

## grape varieties:

Gewürztraminer

## exposure:

Northeast/Southeast

## altitude:

500m A.S.L.

## soil:

Lime gravel

## alcohol:

15.00%

## tasting notes:

This pale-yellow golden wine has captivating aromas of flowers and spice with nuances of lychee fruit, roses and ripe bananas. This well-balanced wine is dry, complex and full-bodied with fresh acidity, nice fruit and a wonderfully persistent finish.



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