

gewürztraminer alto adige DOC

andriano
trentino-alto adige

The grapes are hand harvested 2 weeks later than usual thanks to the cooler microclimate in the Andriano vineyards. The grapes are then fermented by individual parcels in small temperature-controlled stainless steel tanks. The wine matures on the fine lees for 5–6 months and then is bottled in late February.

grape varieties:

Gewürztraminer

exposure:

Northeast/Southeast

altitude:

260–380m A.S.L.

soil:

Clay and lime soil with calcareous dolomite stones

alcohol:

14.00%

tasting notes:

The wine is a light straw color with an aromatic rose petal bouquet. The wine is dry and full-bodied with intense flavors and nice acidity and a very persistent finish.



Wine Spectator

2008 Gewürztraminer 90 points

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