



ROTTENSTEINER

GEWÜRZTRAMINER PASSITO CRESTA

ALTO ADIGE DOC



VINTAGE: 2020
VARIETY: Gewürztraminer (100%)
CULTIVATION SYSTEM: guyot
SOIL: sandy porphyry
YIELD: 1.500 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 2,500
STORABILITY: many years
SERVICE TEMPERATURE: 10-12°

TECHNICAL DATA
ACIDITY: 5.5 g/l
RESIDUAL SUGAR: 191.9 g/l
ALCOHOL: 10.1% vol

HISTORY

Produced for the first time in 1999, our "Cresta" has created a stir since its inception, which is evidenced by the many awards and distinctions at national and international wine competitions.

VINEYARDS

The "Cresta" grows at the Kristplonerhof estate in Guncina. The name should bring to mind the former appellation of the region "cresta piana" which has turned into the "Kristploner". Only the best grapes are selected as a foundation for this wine.

VINIFICATION

The grapes are dried for 5 months and then they are pressed.

DESCRIPTION

The result is a sweet, golden wine, with an aroma of exotic fruits, orange zest and honey.

The "Cresta" tastes very good with sweet dishes and very strong cheese, especially with blue cheese like Roquefort and Gorgonzola.