ROTTENSTEINER

GEWÜRZTRAMINER

ALTO ADIGE DOC

VINTAGE: 2022
VARIETY: Gewürztraminer (100%)
CULTIVATION SYSTEM: pergola/guyot
SOIL: sandy, porphyry
YIELD: 7000 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 27.000
STORABILITY: 2-3 years
SERVICE TEMPERATURE: 8-10°

TECHNICAL DATA
ACIDITY: 4.6 g/l
RESIDUAL SUGAR: 5,4 g/l
ALCOHOL: 14.5% vol

HISTORY

Starting from its place of birth in the village Termeno (Tramin) in the southern South Tyrol, this variety conquered almost the whole world. Still, it shows its best characteristics in its home country, with its typical spicy (cloves), floral (roses) and fruity (lychee) notes.

VINEYARDS

The grapes of our Gewürztraminer grow on the hills around Bolzano: S. Pietro, S. Giorgio e Guncina and at Caldaro.

VINIFICATION

After a slow pressing of 5-6 hours, the wine ferments at 20°C, and after it matures in stainless steel tanks. The conservation of the typical aromas has the utmost priority.

DESCRIPTION

With the Classic Line Gewürztraminer, we wanted to underline the elegant side of this variety. It is almost dry, which makes it easier to drink than its sweeter relatives, and it is also easier to combine with various dishes. A good choice as an aperitif, with tasty starters, grilled fish, seafood, crustaceans and white meat.

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