



**ROTTENSTEINER**

## **GEWÜRZTRAMINER CANCENAI**

ALTO ADIGE DOC



VINTAGE: 2023  
VARIETY: Gewürztraminer (100%)  
CULTIVATION SYSTEM: Guyot  
SOIL: calcareous, loamy soil  
YIELD: 5.600 l/ha  
VINIFICATION: steel tanks  
BOTTLES PRODUCED: 4,000  
STORABILITY: 4-5 years  
SERVICE TEMPERATURE: 10-12°

TECHNICAL DATA  
ACIDITY: 5.2 g/l  
RESIDUAL SUGAR: 5.6 g/l  
ALCOHOL: 14.6% vol

### HISTORY

The Gewürztraminer is one of the wines that made famous the wine region of South Tyrol throughout Italy. The extreme aromaticity and exciting structure make it such a unique wine.

### VINEYARDS

The vineyard is in Termeno (Tramin), the hometown of the variety, on a slope with a South-West exposure and a calcareous soil. The grapes are of first-class quality.

### VINIFICATION

The grapes are pressed very slowly and carefully to let the wine remain in contact with the lees as long as possible, in order to allow all the strength of the grapes to pass into the wine.

### DESCRIPTION

The wine has an astonishing structure, with notes of roses, cloves and honey; an understated sweet component and a notable length. This wine is not easy to pair, but it fits well with Asian cuisine with its spices and with strong cheese.