

## CLASSIC GEWÜRZTRAMINER 2021

SÜDTIROL – ALTO ADIGE DOC

**VARIETAL:** Gewürztraminer

**AREA AND SOIL:** Hilly vineyards with southern and eastern exposure between 350 and 450 m above sea level. Clayey and sandy soil.

**CULTIVATION:** Guyot and pergola

**YIELD:** 65 hl/ha

**VINIFICATION:** Short cold maceration in the press followed by fermentation in temperature-controlled steel tanks protected from oxygen. Maturation on fine lees.

**ANALYSIS:** alcohol: 14.0%, total acidity: 5.4 g/l, res. sugar: 5.5 g/l

**AGING POTENTIAL:** 1-3 years

**TASTING NOTES:** This Gewürztraminer is absolutely gorgeous in its vibrant, varietal fruit. This is a steely, mineral-driven Gewürztraminer with terrific depth, richness and vibrancy. The finish is long, pure and sublime.

**PAIRING:** Recommended as an aperitif and as an accompaniment to starters, roasted fish, shell fish or Sushi.

**SERVICE TEMPERATURE:** 7 – 9 °C

Contains sulphites

