

## CLASSIC

# GEWÜRZTRAMINER 2025

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Gewürztraminer

**AREA AND SOIL:** The vineyards are located on hills with south-eastern exposure, between 350 and 450 meters above sea level and consist of loamy and sandy soils.

**CULTIVATION:** Guyot and pergola

**YIELD:** 65 hl/ha

**VINIFICATION:** The grapes are pressed extremely carefully in order to optimally preserve the typical varietal aromas. Controlled fermentation and 4 months of ageing on the fine lees take place in stainless steel tanks.

**ANALYSIS:** alcohol: 14.0 %, total acidity: 4.8 g/l, res. sugar: 5.0 g/l

**AGING POTENTIAL:** 2 – 3 years

**TASTING NOTES:** The wine has a straw-yellow color. Its distinctive, fresh, fruity and delicate aroma is accompanied by floral notes and impressions of ripe exotic fruit. It is full-bodied on the palate with a soft acidity and fine fruit sweetness. It has a long-lasting finish.

**PAIRING:** This wine is ideal as an aperitif wine and goes well with tasty starters, fried fish, seafood and sushi.

**SERVICE TEMPERATURE:** 8 – 10 °C

Contains sulphites

