



GEWÜRZTRAMINER

CLASSIFICATION | Trentino
Controlled Origin Denomination

NAME | Gewürztraminer

COMPOSITION | 100%
Gewürztraminer

AREA OF PRODUCTION | Alluvial fans
and hills of Romagnano, Aldeno and
Cimone, from carefully selected and
controlled vineyards

METHOD OF CULTIVATION | Guyot
and Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Reduced cycle of
cryomaceration; fermentation and
aging in stainless steel tanks

TASTING NOTES

Colour | Straw yellow

Aroma | Overtones of roses, carnations
and melon

Taste | Warm, rounded, velvety,
aromatic and lingering

ALCOHOLIC CONTENT | 13% vol.

FORMAT AVAILABLE | 75 cl.

SERVING TEMPERATURE | 12°-14° C

PAIRINGS | Dishes based on fish and
shellfish, strong soft cheeses