

Gewürztraminer Trentino

-Istituto Agrario San Michele
all'Adige-

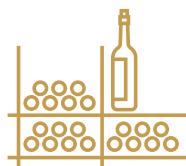


Italy
Trentino
Trento



VINIFICATION

White vinification with cold maceration of the crushed grapes; fermentation carried out entirely in stainless steel tanks. Extended lees contact before bottling to enhance flavour and structure.



AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



TASTING NOTES



Deep straw-yellow in colour.

Excellent aromatic complexity with fruity, floral and spicy notes.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

14%



GRAPE VARIETIES

Traminer Aromatico

FARMING SYSTEM

Espalier training with Guyot pruning

HARVEST

Manual, second decade of September



On the palate, the rich fruity, spicy and floral nuances enliven a flavour profile of good structure, breadth and softness, supported by a fresh acidic vein.