

Gewürztraminer

**BOTTEGA
· VINAI ·**

WINE

Traminer

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

Traminer with yields of 60-65 hl/ha.
Hand-picked.

VINEYARD

Hills with good exposure between 250 and 400 m a.s.l. around Roverè della Luna and along the Adige Valley to the north of Trento. The vineyards around Roverè della Luna lie over an ancient fan with shallow, brown soils rich in skeleton on a loose sandy matrix. The vineyards in the upper Adige valley are sited on glacial sediment containing sandstone, siltstone, marl, limestone and dolomite. The area enjoys a sub type of continental climate with fairly harsh winters and hot summers with large differences between day and night temperatures, which help to produce highly aromatic wines with fresh bouquets and crisp palates.

VINIFICATION

The must remains in contact with the skins for a short time at a temperature of 5-6 °C to enable the aromas to be extracted. Special care is taken during the pressing stage so as to avoid the excessive extraction of colour. The must may also take on a typical copper colouring, which disappears spontaneously during alcoholic fermentation, giving way to a golden shade of yellow with slight greenish hues. After fermentation has been carried out in stainless steel at a temperature no higher than 20 °C, the wine is left to develop in tanks for 4-5 months before being bottled.

REFINEMENT

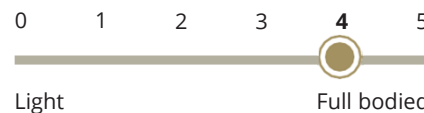
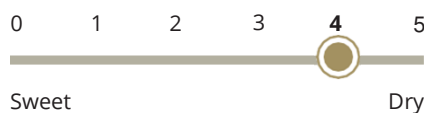
Stainless Steel

DESCRIPTION

A bright straw yellow highlights the fact that this is a wine of great substance. Intense and persistent on the nose with hints of tea rose and a delicate bouquet of spices (thyme and juniper). On the palate it is elegant and structured, well-balanced and almost creamy. Its persistence is enveloping and deliciously aromatic, with a long-lasting aftertaste of rose, dried apricot and pineapple.



WINE STYLE



ANALYSIS

Alcohol: 13,50 % vol.
Total acidity: 5.2 g/l
Residual sugar: 5 g/l



SERVING SUGGESTION

Temperature: 12-14°
Pairings: excellent with fish starters, vegetable first courses and white meat second courses.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free