

# Gewürztraminer

i MASTRI  
VERNACOLI

## WINE

Traminer

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

Traminer hand-picked.

## VINEYARD

The hills around Roveré della Luna, Trento and in the Valle dei Laghi valley.

## VINIFICATION

The grapes, which must be completely healthy, are vinified using the system for white wine making (skins separated from the must before fermentation) and must be pressed very gently because of the pink colour of the grape skins. After fermentation comes maturation in stainless steel tanks, followed by stabilisation and bottling.

## REFINEMENT

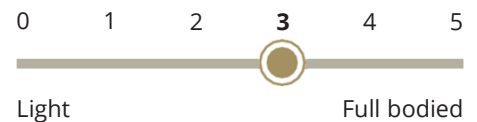
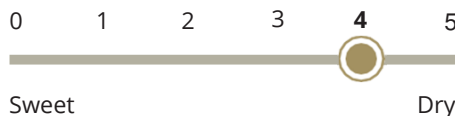
Stainless Steel

## DESCRIPTION

Straw yellow colour, sometimes slightly deep. Marked aromatic (characteristic) but refined and delicate nose with hints of spice. Pleasantly dry palate, with balanced acidity, a truly great wine.



### WINE STYLE



### ANALYSIS

Alcohol: 13,50 % vol.  
Total acidity: 4.5 g/l  
Residual sugar: 4.5 g/l



### SERVING SUGGESTION

Temperature: 13°  
Pairings: excellent with fish starters, vegetable first courses and white meat second courses.



### SIZES AVAILABLE

75 cl



### ALLERGENS

Sulphites



### NOTES

Vegan  
Gluten Free