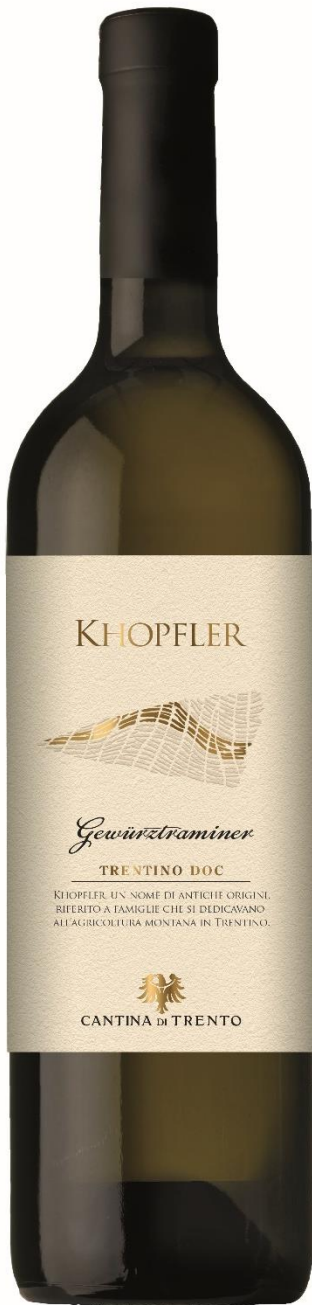


LE SELEZIONI KHOPFLER

Gewürztraminer



TRENTINO DOC

KHOPFLER IS THE ANCIENT NAME OF FAMILIES ENGAGED IN MOUNTAINOUS FARMING IN TRENTINO

DOC TRENTINO

The grapes are produced within the area recognized as typical for wine growing in Trentino. Traminer is usually associated with northerly wine growing regions characterized by cool climates such as Alsace in France. In Trentino it best performs on lower, sunny, well ventilated slopes with dry, porous soils.

WINEMAKING

Determining the optimum moment for picking is crucial in order to obtain maximum sugar concentration in the grapes without losing the variety's aromatic qualities.

Once the berries are de-stemmed and crushed the mass is chilled and the juice kept in contact with the skins for a short period in order to enrich it with varietal aromas and flavours. Fermentation takes place in medium sized stainless- steel tanks, after which the new wine is kept on its fine lees for a while to add complexity to its aromatic character. The wine is then prepared for the bottling.

ANALYTICAL DATA

Alcohol 14% vol.

Acidity 5,2 g/l.

DESCRIPTION

Rich golden yellow, aromatic on the nose, reminiscent of Muscat rose, full and weighty on the palate, well-balanced, aromatic and long on the finish.

GOES WELL WITH

A very elegant wine, extremely delicious on its own, it goes well with unusual combinations, or with fish in strongly flavoured sauces as well as with cheeses at the end of a meal. Serve at 12°C.



CANTINA DI TRENTO