

GEWÜRZTRAMINER

Trentino

denominazione di origine controllata

A. Grigolli



DOC Trentino:

The grapes are produced within the area recognized as typical for wine growing in Trentino.

Grape variety:

Gewürztraminer is usually associated with northerly wine growing regions characterized by cool climates such as Alsace in France. In Trentino it best performs on the lower, especially south facing, well-ventilated slopes with dry, porous soils.

Winemaking and ageing:

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 content: 13% vol.

Acidity: 4,5 g/l.

Description:

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

Pairing

A very elegant wine, extremely delicious on its own, it goes well with exotic dishes, fish in strongly flavoured sauces as well as with cheeses at the end of a meal. It profits from an ageing in bottle (1 year).

Serving temperature:

10-12°C

Contains **Sulphites**

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