

SÜDTIROL · ALTO ADIGE  
D.O.C.

# GEWÜRZTRAMINER

## *Production zone*

The “Traminer“ has been known in German speaking areas since the 13<sup>th</sup> century. Today it ranges amongst the most popular South Tyrolean wines.

As the name itself implies, the Gewürztraminer has its roots in the small village of Tramin. Steep slopes, around Bolzano 400-600 m.a.s.l. (1310-1970 ft.) yield a wine, which seduces with intense fruitiness, a full body and zesty richness.

## *Varietals*

Gewürztraminer 100%.

## *Yield per hectare*

Approx. 7.000 kg of grapes.

## *Yield of wine from grapes*

Approx. 70%, for a yield of 50 hectolitres per hectare.

## *Harvest*

Harvest takes place at the end of September to beginning of October. Grapes are picked at complete ripeness and bunches carefully sorted and moved immediately to the cellar for vinification.

## *Wine making and ageing*

After a brief cold maceration and a gentle pressing, the alcoholic fermentation takes place in stainless steel tanks. Maturation in stainless steel for four months to keep the wine juvenile and fresh, before bottling.

## *Tasting notes*

Straw yellow colour with golden hues. Highly aromatic bouquet on the nose with notes of scent of roses, fruity notes of lychee, grapefruit and lime, hints of orange and clove. Full-bodied, complex, smooth, with a nice aromatic touch flavour, and lively acidity.



# WINZERBERG

[www.winzerberg.it](http://www.winzerberg.it)