



CLASSIC

ALTO ADIGE DOC GEWÜRZTRAMINER 2024

Gewürztraminer has experienced a true renaissance in recent years. This grape variety with reddish berries originated in our neighboring wine village of Termeno, and can be found growing today in almost every production zone around the globe. Unlike many of the world's Gewürztraminers, this one is vinified dry. The result is a fruity yet spicy character that you won't soon forget. Its aromatic richness, characterized by delicate spicy notes of cloves and delicate roses, makes it absolutely captivating.



straw yellow



intense aroma of
rose and lychee



fruity, spicy,
and aromatic

VARIETY:

Gewürztraminer

AGE:

10 to 30 years

AREA OF CULTIVATION:

Sites: single vineyards along the South Tyrolean Wine Road from Appiano to Cortaccia (300-500m)

Exposure: south, southeast

Soil: limestone gravel with a slight amount of clay

Training system: Guyot

HARVEST:

End of september; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and development in stainless-steel tanks.

YIELD:

65 hl/ha

ANALYTICAL DATA:

Alcohol content: 14 %

Residual Sugar: 3.2 gr/l

Acidity: 4.75 gr/l

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATION:

Versatile: lovely as an aperitif and also pairs well with spicy and intense dishes such as chestnut ravioli with black truffle, shellfish and with Tyrolean „Käseknödel“ (cheese dumplings).

POTENTIAL/STORAGE:

3 to 4 years

KELLEREI **ST. MICHAEL-EPPAN** CANTINA

stmichael.it

office@stmichael.it