



## CLASSIC

# ALTO ADIGE DOC GEWÜRZTRAMINER 2025

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

### VINE AGE:

10-30 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:

Mid 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: 13,5%

Residual Sugar: 4,5 gr/l

Acidity: 5,1 gr/l

### SERVING TEMPERATURE:

8-10 °C

### PAIRING RECOMMENDATION:

A versatile wine, ideal as an aperitif or with food.

Spicy and intense dishes, shellfish, Tyrolean cheese dumplings.

### POTENTIAL/STORAGE:

3-4 years

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