

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**GEWÜRZTRAMINER
FALLWIND 2024**

With distinctive characteristics, the Gewürztraminer Fallwind presents itself with an intense bouquet and with fresh, inviting drinkability. The wine is extraordinarily mineral and convinces with notes of ripe, exotic fruits, cinnamon and cloves.



deep straw yellow



intense aromas of roses,
exotic fruits and oriental
spices



complex,
elegant and intense

VARIETY:

Gewürztraminer

AGE:

15 to 30 years

AREA OF CULTIVATION:

various vineyards along the Wine Route from Appiano to Termeno (420-550m)

Exposure: South, southeast

Soil: calcareous gravel soils with a light clay content

Training System: Guyot

HARVEST:

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

VINIFICATION:

fermentation and ageing on the lees in steel tanks until the end of February.

YIELD:

55 hl/ha

ANALYTICAL DATA:

alcohol content: 14.5%

acidity: 4.8 gr/lt

residual sugar: 3.0 gr/lt

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

excellent with spicy dishes, Asian cuisine and strong cheeses as well as with spicy herbs, kitchen herbs but also with risotto made with saffron or with seafood.

STORAGE/POTENTIAL:

4 to 5 years

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