



Gewürztraminer

Alto Adige - Val Venosta

Grape variety: Gewürztraminer, BIO

Denomination: DOC Alto Adige Val Venosta

Terroir: "Grafenau" vineyard, Partschins, 700 m

Vintage: 2022

Harvest: First decade of October

Training system: Guyot

Yield: 25 hl/hectare

Vinification: Accurate grapes' sorting during the harvest, cold maceration (12 °C) for 12 hours, soft pressing (max 1 bar), cold static must clarification for 18-24 hours, alcoholic fermentation in old wooden barrels (demi-tonneaux). The wine ages on total lees for 18 months.

Number of bottles: 1400

Technical data:

Alcohol: 14.5 %

Tot Acidity: 4.7 g/l

Residual sugar: 6.5 g/l

