



KETTMEIR

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## Gewürztraminer Alto Adige D.O.C.

VARIETY:	Traminer Aromatico
PRODUCTION ZONE:	Slopes of medium altitude in the municipalities of Caldaro and Termeno.
POSITION AND ALTITUDE:	South, South-east; 300-500 metres above sea level
TYPE OF SOIL:	Clay and limestone base, rich fossil and organic matter content.
TRAINING SYSTEM:	Pergola and espalier
PLANTING DENSITY:	3.500 vines per hectare for pergola; 6.000 vines per hectare for espalier
HARVEST TIME:	End/middle of September.
ALCOHOL VOLUME:	13,00 %
SERVING TEMPERATURE:	12°C
RECOMMENDED GLASS:	Medium tulip wine glass with a narrow mouth
AGEING POTENTIAL:	3/5 years

### TECHNICAL PROFILE

White vinification with brief maceration on the skins at low temperatures to optimise the extraction of the aromas fermentation in stainless steel at a controlled temperature of 17-19°C.

### ORGANOLEPTIC PROFILE

Pale straw-yellow appearance with concentrated, typical aromas of lychee and rose petal. Full, elegant, extremely aromatic palate with a pleasant acid aftertaste.

### SERVING SUGGESTIONS

Excellent as an aperitif and good with savoury first courses, shellfish in sauce and ethnic cuisine.

Gewürztraminer

