



KETTMEIR

GEWÜRZTRAMINER

ALTO ADIGE - SÜDTIROL DOC



GRAPES
Gewürztraminer



ALCOHOL VOLUME
14,00 % vol.



PRODUCTION ZONE
Medium-high hillsides
around Caldaro and Termeno



SERVING TEMP.
10 - 12 °C



ELEVATION
300 - 500 mt. a.s.l.



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



SOIL TYPE
Calcareous clay with good skeleton
and organic matter content



AGEING POTENTIAL
3 / 5 years



TRAINING SYSTEM
Espalier



PLANT DENSITY
6000 plants per hectare



BOX
6 Bottles



HARVEST TIME
Late September / early October



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

Grapes are harvested at the peak of their aromatic and technological ripeness then vinified 'in bianco' with a short period of lowtemperature maceration with the skins to optimize the release of scent compounds. The must is fermented in steel at a controlled temperature of 15 - 16 °C and the wine is then aged on the lees before bottling.

TASTING NOTES

Straw yellow in colour with bright reflections, highly aromatic with the characteristic scents of rose petals, tropical fruit and hints of sweet spice. Lively and full of energy on the palate with a long aromatic finish thanks to its savoury tang and freshness.

FOOD PAIRINGS

An interesting 'aromatic' aperitif, and a wonderful match for vegetarian and fish dishes rich in the aromas and flavours of culinary spices. An ideal companion to exotic cuisine, especially dishes from Indian and South East Asia.