

Gewürztraminer

Alto Adige DOC



KETTMEIR

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| Variety: | Gewürztraminer |
| Production zone: | Slopes of medium altitude in the municipalities of Caldaro and Termeno |
| Altitude: | 300 - 500 m (985 - 1,640 ft.) 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 (1,415 per acre) 6,000 vines per hectare for espalier (2,425 per acre) |
| Harvest time: | End of September and beginning of October |
| Alcohol volume: | 13.5 % vol. |
| Serving temp. : | 10 - 12 °C (50 - 53 °F) |
| Recommended glass: | Medium tulip wine glass, narrowing at the rim |
| Ageing potential: | 3/5 years |
| Bottles per box: | 6 |
| Format (cl): | 75 (25,3 oz) |

Technical information

The grapes are harvested at optimal aromatic and technological maturation. Followed by a white vinification with brief maceration on the skins at low temperatures to optimise the extraction of the aromas. Then fermentation in stainless steel at a controlled temperature of 15 - 16 °C is followed by a yeast aging.

Tasting notes

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

Food matching

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

