



# GEWÜRZTRAMINER ALTO ADIGE DOC

## Grapes

Gewürztraminer

## Production area

Alto Adige

## Vinification

Grapes are harvested in small boxes and then exposed to a maceration period lasting 6-8 hours.

Afterwards it is softly pressed to obtain the must. It follows the vinification by adding selected yeasts to the must, which is stored in stainless steel tanks at controlled temperature (14°-16° C).

## Description

Intense straw yellow color with golden hints. Aromatic and rich bouquet, full-bodied and intense, with notes of exotic fruits, flowers, citrus fruits and spices, such as rose, orange, mint and pepper. In the mouth it is complex with a persistent finish, aromatic and mineral notes.

## Food pairing

Perfect as an aperitif or it pairs well with starters, fish, white meat and vegetables.

## Serving temperature

8°-10° C

## Bottle

Burgundy Caractère

## Characteristics

Alcohol: 13 %

Residual sugar: 4 g/l



Cantine di Ora  
Kellerei Auer



**SCHENK**  
ITALIAN WINERIES