



TRENTINO DOC GEWÜRZTRAMINER

BOTTEGA VINAI

- General characteristics:** The Traminer grape variety originated from Trentino Alto Adige, from Termeno (Tramin in German) to be precise, and from the 16th century onwards spread to Alsace and a number of important German wine-growing areas, such as Württemberg and the Palatinate, where the cold to temperate climate enhances its bouquet.
- Production area:** Hills with good exposure between 250 and 400 m a.s.l. around Roverè della Luna and along the Adige Valley to the north of Trento. The vineyards around Roverè della Luna lie over an ancient fan, which has shallow, brown soils rich in skeleton on a loose sandy matrix. The vineyards in the upper Adige valley, on the other hand, are sited on glacial sediment (moraines and fans) containing sandstone, siltstone, marl, limestone and dolomite. These medium-depth soils have a loose sandy texture and contain plenty of stones and pebbles. The area enjoys a sub type of continental climate with fairly harsh winters, often with snow, and hot summers, but with large differences between day and night temperatures, which help to produce highly aromatic wines with fresh bouquets and crisp palates.
- Grape variety:** Exclusively Traminer. A variety that is not very productive but which gives consistent excellent quality. Yields are maintained at around 60-65 hl per hectare. Bunches are small, compact, winged and when ripe have an intense pink colour. This is a very demanding grape variety as far as soil and climate are concerned: it prefers well-structured, very loose soils which are not limy. It is fairly hardy to freezing in winter.
- Vinification and maturation:** The grapes harvested by hand and scrupulously selected and destalked and crushed; the must produced remains in contact with the skins for a short time at a temperature of 5-6 °C to enable the aromas to be extracted. Special care is taken during the pressing stage so as to avoid the excessive extraction of colour. The must may also take on a typical copper colouring, which disappears spontaneously during alcoholic fermentation, giving way to a golden shade of yellow with slight greenish hues. After fermentation has been carried out in stainless steel at a temperature no higher than 20 °C, the wine is left to develop in tanks for 4-5 months before being bottled.
- Analytical data:** Alcohol: 14.00 % vol.
Total acidity: 5.2 g/l
Total net extract: 23 g/l
Residual sugars: 5 g/l.
- Organoleptic characteristics:** A bright straw yellow with golden reflections highlights the fact that this is a wine of great substance. Intense and persistent on



the nose with hints of tea rose and a delicate bouquet of spices (thyme and juniper).

On the palate it is elegant and structured, well-balanced and almost creamy. Its persistence is enveloping and deliciously aromatic, with a long-lasting aftertaste of rose, dried apricot and pineapple.

Matching with food:

Excellent with starter dishes based on fish, vegetable first course dishes and second course white meat dishes.

Serving temperature:

12 – 14°C

Allergens:

Sulphites