

## Gewürztraminer Trentino DOC

### WINE DESCRIPTION

The Gewürztraminer grape variety has a delicate and intense aroma that passes intact from the grape into the wine, conveying an unmistakable varietal character. Trentino's unique weather conditions, with its hilly landscape and northern climate, are the ideal environment to achieve this grape variety's best expression.

### TASTING NOTES

Straw yellow color. Fresh bouquet of rose, spices and exotic fruits with a strong note of lychee. The palate confirms the aromas perceived on the nose, with exotic fruit layered with mixed spices. Dry, elegant and delicate sip with a rich body and a pleasant aftertaste of bitter almond.

### FOOD PAIRING

Enjoyable on its own, pairs well with pates, mousses, shrimp, shellfish, white meats and ham.

### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Martignano, Trento
Soil composition:	Clay and limestone bedrock
Training method:	Guyot
Elevation:	1,300 ft
Vines/acre:	2,630
Exposure:	South-West to the northeast of Trento
Age:	17 years
Harvest time:	September, manual harvest
First vintage:	2009
Production:	6,600 bottles

### WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel tanks (20 days)
Maceration technique:	Cold
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	8 months sur lie
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	6 g/L
Acidity:	5 g/L
Dry extract:	22 g/L



### PRODUCER PROFILE

Estate owned by: Togn Family  
 Winemaker: Goffredo Pasolli  
 Total acreage of vine: 124 (50 Ha)  
 Winery Production: 500,000 bottles  
 Region: Trentino Alto Adige

