



CANTINA D'ISERA

Gewürztraminer

Trentino • D.O.C.

The Gewürztraminer is an aromatic vine that has always been present in Trentino, whose name stems from the town of Tramin an der Weinstraße. Grown in the best hilly areas, it gives rise to a straw yellow wine, with intense golden reflexes. The scent is fruity-floral with typical tropical and rose notes. Full, enveloping and harmonic at the palate. The ideal accompaniment to fish or shellfish dishes, Cantonese style rice or squash-filled pasta. Best served at 12-14°C.

Vine: Gewürztraminer

Production area: Hills of the municipality of Isera, Nogaredo and Rovereto

Exposure and altitude: EAST, WEST 350 - 500 metres above sea level sandy, deep

Soil composition: Trentino simple pergola - Guyot

Training system: 5,000 vines/hectare

Plantation density: Manual harvest during the second half of

Vinification: September. White vinification with brief maceration on the skins, static decanting and fermentation at controlled temperatures. Refinement in steel tank before bottling.

