



CLASSIC

## ALTO ADIGE GEWÜRZTRAMINER 2021

Gewurztraminer has experienced a true renaissance in recent years. This grape variety with reddish berries originated in our neighboring wine village of Termeno, and can be found growing today in almost every production zone around the globe. Unlike many of the world's Gewürztraminers, this one is vinified dry. The result is a fruity yet spicy character that you won't soon forget. Its aromatic richness, characterized by delicate spicy notes of cloves and delicate roses, makes it absolutely captivating.



straw yellow



spicy aroma of  
cinnamon, cloves,  
rose and lychee



Fruity and spicy,  
aromatic, long finish

### VARIETY:

Gewürztraminer

### AGE:

10 to 30 years

### AREA OF CULTIVATION:

Sites: single vineyards along the South Tyrolean Wine Road, from Cortaccia to Termeno and Caldaro, and all the way to Appiano (300-500m)

Exposure: south-southeast

Soil: limestone gravel with a slight amount of clay

Training System: Guyot

### HARVEST:

early October; harvest and selection of grapes by hand.

### VINIFICATION:

Fermentation and development in stainless-steel tanks.

### YIELD:

65 hl/ha

### ANALYTICAL DATA:

Alcohol Content: 14 %

Residual Sugar: 5.0 gr/ltr

Acidity: 4.8 gr/ltr

### SERVING TEMPERATURE:

8-10°C

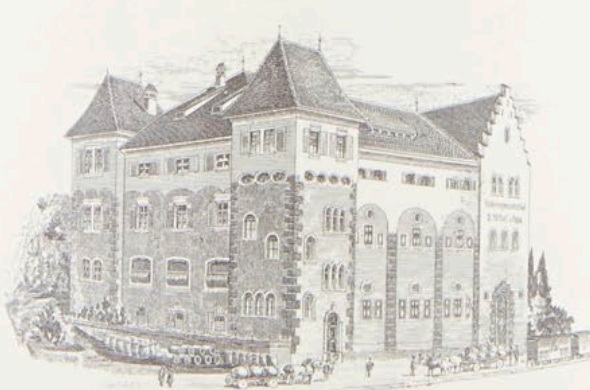
### PAIRING RECOMMENDATIONS:

Flexible: lovely as an aperitif and also pairs well with spicy and intense dishes such as chestnut ravioli with black truffle, shellfish and with Tyrolean Käseknödel (cheese dumplings).

### STORAGE/POTENTIAL:

3 to 4 years

**GEWÜRZTRAMINER**  
SÜDTIROL · ALTO ADIGE · DOC



KELLEREI **ST MICHAEL-EPPAN** CANTINA