

GIRLAN

KELLEREI • CANTINA



Aimè Gewürztraminer

VINTAGE

2015

CLASSIFICATION

Alto Adige DOC

PRODUCTION AREA

This grape varietal is named after the winemaking village of Tramin (Alto Adige) located in the Bassa Atesina. The grapes are slightly red. Our Gewürztraminer grows near to Egna and Montagna in the area called Bassa Atesina, where conditions are optimum. The light and warm soils, the sunny slightly inclined slopes, are beautifully expressed in the glass.

WINEMAKING

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle whole cluster pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel tanks at a controlled temperature. Aging on the lees for 6 months in stainless steel tanks without malolatic fermentation.

TASTING NOTES & FOOD MATCHING

The intense, aromatic bouquet, together with soft, full character needs flavoursome dishes. We recommend serving this wine with shellfish, flavoured cheeses and desserts, such as strudel. Also a good match with spicy dishes and sweet and sour creations with an Asian touch.

Production area	Cornaiano, Egna, Mazzon
Grape varieties	Gewürztraminer
Serving temperature (°C)	10-12
Yield per hectare (hl)	56
Alcohol content (VOL%)	14,6
Total acidity (g/l)	5,2
Residual sugar (g/l)	5,2
Ageing potential (years)	5

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