



# GEWÜRZ- TRAMINER

## TRENTINO DOP

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### LE SELEZIONI PENDICI DEL BALDO



#### VINEYARD AREA

The name Traminer is derived from Termeno, a municipality in South Tyrol where the grape was first developed. It was introduced into our territory in the early 90s exclusively in well-exposed vineyards located on the hillside slopes of Baldo, so as to accentuate the characteristics and intense aromatic fragrance.



#### METHOD

The grapes are carefully selected in the vineyard for harvesting in the second half of the month of September. The grapes remain in the press for the time required to extract the aromatic overtones present in the grape skins. The must then undergoes fermentation at a controlled temperature in small stainless steel tanks.



#### FEATURES

The wine has a bright yellow color and an intense aroma, lingering and spicy, reminiscent of cloves and orange blossom. On the palate it is smooth and balanced with an intense length.



#### PAIRINGS

Recommended food pairings are: all types of shellfish, white meats and hard cheeses.



The wine should be served at a temperature of 12 degrees and consumed on opening.



Alcohol content 12,5%.

