

Terlano

Gewürztraminer Tradition Alto Adige DOC



The grape Gewürztraminer derives its name from the town of Tramin, which is located just 20 km from Terlano

Vineyard Slope: 5 - 30 %

Vinification: Manual harvest and selection of the grapes; gentle pressing and clarification of the must; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 6-7 months.

Grape varieties : Gewürztraminer

Altitude : 270- 450m ASL

Exposure : South/Southwest

Soil : Sandy, easy warming up porphyric-gravel

Alcohol : 14%

Tasting notes :

Reminiscent of lychee and mango with delicate notes of honeysuckle. The aromatic spectrum also includes notes of rose petal, which are typical of this variety. The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression.

Press Notes

The Wine Advocate

2021, 2018, 2017	91 points
2020, 2019, 2015	92 points

James Suckling

2021, 2018, 2012, 2017 2019	92 points 93 points
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AG Vinous

2016	91 points
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Wine Enthusiast

2022	93 points
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