Andriano

Juvelo Gewürztraminer Passito Alto Adige DOC

This delectable dessert wine is made from Gewürztraminer grapes that hung on the vine late into December when a high percentage were affected by botrytis, the noble rot. After gentle pressing and fermentation, the wine rests in barriques for 11 months. Rich and unctous, this is a special wine that will complete any meal.

Grape varieties Gewürztraminer

Altitude 530 m ASL

Soil Calcareous gravelly substrate, mingled with fragments of white Dolomite

Alcohol 10.50%

Tasting notes
A lustrous golden to amber hue with exquisite aromas of honey, vanilla, quince, and candied orange peels. Rich and full-bodied on the palate with excellent balance between residual sugar, acidity, and alcohol.

Banville
Wine Merchants

www.banvillewine.com

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