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 in Alto Adige. Fermented dry in temperature-controlled stainless steel tanks, this wine is known for its exotic fruit and spice aromas.



Grape varieties Gewürztraminer

Altitude 300-400m ASL

Soil Sandy, easy warming up porphyric-gravel

Alcohol 14%

Tasting notes

The color of this wine is a light straw-yellow with an intense aromatic bouquet, underlined with a soft pleasant floral scent. Dry and medium-bodied on the palate with well-balanced acidity and beautiful minerality. A delicious match with spicy foods and Asian cuisine.



www.banvillewine.com

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