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

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.

Banville
Wine Merchants
www.banville wine.com

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