



WEINGUT/TENUTA



ALTO ADIGE VALLE ISARCO

GEWÜRZTRAMINER 2014

- **Description:** Gewürztraminer is an indigenous South Tyrolean variety. Its bright straw-yellow colour with pale green reflexes and its fruity, tangy fragrance makes it one of the most popular white wines of our land. Its taste has a pleasant fullness, with a good sugar-acid balance, and it develops fine mineral notes thanks to the calcareous, clayey and sandy soil.
- **Vinification:** temperature-controlled fermentation in stainless steel tanks, then storage and maturation on the fine lees.
- **Vine training:** mostly with approx. 30-year old pergola system, some guyot
- **Location:** southeast-facing at approx. 450-550 a.s.l. on 30-35% slope
- **Climate:** Alpine-Mediterranean
- **Analytical values:** alcohol content 14 % vol., total acidity 5,6 g/l, residual sugar 3,8g/l
- **Yield:** 50 hl/ha
- **Storage:** approx. 50 hl/ha
- **Recommended with:** ideal with sweet and sour wok dishes, seafood, strong cheeses and pumpkin dishes
- **Serving temperature:** 12–14°C

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