

Gewürztraminer

Svizzera Italiana IGT



Origin	<i>Tenimento dell'Ör in Arzo</i>
Varietal composition	<i>Gewürztraminer</i>
Colour	<i>Golden yellow with pinkish highlights</i>
Bouquet	<i>Very fruity, intense, with strong varietal characteristics reminiscent of roses and exotic fruits. Good complexity and harmony.</i>
Palate	<i>Complex, long and persistent, with a prolonged aromatic intensity typical of the variety. Very fat and velvety with an excellent harmony between the varietal components and the aromas released by ageing in barriques.</i>
Aging	<i>3/6 years</i>
Alcohol content	<i>13 Vol. %</i>
Vinification	<i>12 hours of pre-fermentative cold maceration followed by soft pressing. Fermentation and ageing take place in 30% new barriques of French origin and the remainder in second and third passage. The wine remains in contact with the lees for a period of 10 months, during which constant bâtonnages are carried out.</i>
Serving temperature	<i>It is advisable to serve at temperatures between 10° and 12° C to have a good aromatic expression..</i>
Dining choices	<i>Seafood, white meats and tasty or mature cheeses, asparagus and foie gras.</i>