

# I NATIVI GEWÜRZTRAMINER TRENTINO D.O.C.



## DOC TRENTINO.

The grapes are produced within the area recognized as typical for wine growing in Trentino. Gewürztraminer is cultivated on vineyards at the altitude between 200 and 400 m above sea level, on well ventilated slopes, with a good diurnal range and a good sun exposure: these are the ideal conditions to develop intense and complex varietal aromas.

## WINEMAKING AND AGEING

The grapes are handpicked and softly pressed; the juice is clarified and fermented at the temperature of 17/18° C in medium sized stainless- steel tanks. The wine is kept on its fine lees for a while, to exalt its aromatic character. The finished wine is bottled in late spring.

## ANALYTICAL DATA

Alcohol 13 % vol.

Acidity 5,2 g/l.

## DESCRIPTION

Rich golden yellow, aromatic on the nose, reminiscent of rose petals and jasmine. On the palate the wine is well balanced, round, with a good persistency and notes of dried fruits.

## IT FITS WELL WITH:

A very elegant wine, delicious on its own, it goes well with fish, blue cheeses and sweet spicy cheeses. The wine can age for 2-3 years.

Serving temperature: 12°C.

CONCILIO