

Corte
Vittorio

GEWÜRZTRAMINER DOC

Denominazione di Origine Controllata
Trentino

TYPE OF WINE Still aromatic white wine

AGRONOMICAL FACTS

Grape: Gewürztraminer
Cultivation area: Trentino, hills in the Cembra Valley
Soil: soil with sand and gravel, underground rich with porphyry
Training system: Pergola trentina and Guyot
Density stems/ha: approx. 5400 stems/ha.
Hectare yield: approx. 120 q./ha.
Harvest: manual harvesting in crates, at the end of September

OENOLOGICAL FACTS

Vinification: soft pressing with a short cold maceration for a better aroma extraction from the grapes. The fermentation is at a controlled temperature in stainless steel vats, without malolactic fermentation

Ageing: for few months in steel tanks, followed by 3 months in bottle

TASTING NOTES

Color: straw yellow with brilliant greenish shades
Bouquet: elegant, intense flavors and aromatic aromas of tropical fruits and spices
Taste: dry, fresh with a long, complex finish

Pairing: Foie Gras, grilled fish, curry chicken, Asian food, Basmati and Cantonese rice, ravioli filled with pumpkin. Ideal as an aperitif, it gives its best with Thai cuisine, ginger, curry, turmeric, cinnamon, litchis, avocado, mango and coconut chutney

Storage: it maintains its aromatic characteristic for 1-2 years; like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or heat sources

Service temperature: 8° – 10° C
Alcohol content: 13,5% by vol.
Residual sugar: 4,9 gr./lt.
Total acidity: 5,3 gr./lt.

