GEWÜRZTRAMINER ROSA

Alto Adige DOC

Type Still white wine.

Grape variety Gewürztraminer.

Production area Salorno on the Wine Road.

Soil composition Sandy, alluvial soils.

Winemaking Prolonged cold skin maceration, followed by gentle pressing and cold static clarification. Fermentation takes place at a controlled temperature of 18°C, followed by extended ageing on the lees, exclusively in stainless steel tanks.

Bouquet A great classic of the region, this wine reveals an enveloping complexity, expressing elegant notes of passion fruit, rose petals, lychee, and a variety of exotic fruits.

Palate Full-bodied and expressive, this wine is distinguished by its surprisingly low acidity. Its carefully developed fruit character and powerful floral notes take centre stage, creating a distinctive, rich, and memorable tasting experience.

Serving temperature 6 - 8° C.

