



STEINHAUS

ALTO ADIGE

ALTO ADIGE D.O.C. GEWÜRZTRAMINER

APPELLATION: Alto Adige D.O.C.

GRAPE: 100% Gewürztraminer

VINEYARD EXPOSURE: West, at an altitude of 600 metres above sea level, in a spot overlooking the Val d'Adige

SOIL COMPOSITION: Of moraine origin, with a fair amount of heavy stone

YIELD PER HECTARE: 8.0 tonnes

HARVEST: By hand into 20 kg crates with subsequent selection of the best grapes

HARVESTING PERIOD: From late September

VINIFICATION AND AGEING: The freshly harvested grapes undergo soft pressing. This is followed by maceration at low temperatures for about six hours. Temperature-controlled fermentation takes place in temperature-controlled steel tanks. The wine then rests on its fine lees throughout the winter and is then bottled the following spring

COLOUR: Bright straw yellow, characterised by golden highlights

BOUQUET: Elegant aroma of rose petals, cloves and Moscato grapes

PALATE: The wine is rich and balanced, with a silky, mineral texture

ALCOHOL CONTENT: 13% vol.

BOTTLE: Borgognotta 750ml

CLOSURE: Cork

RECOMMENDED GLASS: Tulip glass

SERVING TEMPERATURE: 12 - 14°C

GASTRONOMIC PAIRINGS: Excellent as an aperitif and accompanied by fish-based starters. It is ideal with creative spicy dishes and Asian cuisine



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