

GEWÜRZTRAMINER

GEWÜRZTRAMINER



One of the so-called “Noble Varieties” of Alsace, Gewürztraminer makes wines with intense aromas both in dry and sweet styles. A highly demanding variety in terms of terroir which requires the best expositions, and a well-ventilated vineyard because of its compact bunches. In order to achieve its optimal ripeness, it is crucial to have a mild warm September and the yields must be low. We harvest around 50 q/ha of grapes.

It produces a full body, intensely aromatic and spicy wine. Harvesting the grapes at the right point is the key in preserving their natural acidity to achieve a well balanced wine.

SUMMARY

VIGNETI DELLE DOLOMITI IGT

Grapes: Gewürztraminer

Vineyard: hills of Pressano

Soil: sedimentary soils with layers of compact sandstone, known as Werfen formation originated 260 million years ago

Vinification and Aging: stainless steel on fine lees for 9 months

Annual production: 8.000 bottles depending on the vintage

VINEYARD

Our Gewürztraminer grows right above the winery at an altitude of 400m. Characterized by a steep slope, the south-west facing vineyard receives sun until sunset. The soil has excellent drainage despite the fact that it is not so deep. The trellis system is a classic guyot with a high density of 8000 vines per hectare.

VINIFICATION

The grapes are picked and selected carefully by hand. After the crushing, maceration will go on for 6-8 hours before gentle pressing. The fermentation takes place in stainless still tank and the resulting wine age on the fine lees until the spring after the harvest.

To preserve a small natural residual sugar, the fermentation is stopped on a tiny part of the total volume. After the bottling in summer, the wine is ready to be shipped in autumn, when a new vintage take place.



CESCONI