PFITSCHER

GEWÜRZTRAMINER

"Stoass"

GRAPE VARIETY: Gewürztraminer

APPELLATION: Südtirol - Alto Adige DOC

DESCRIPTION: This long-lived, elegant Gewürztraminer is intensive and tangy. The fruity, aromatic scent is reminiscent of roses and has flavours of exotic fruits. The taste of this straw- to golden-yellow white wine is structured and harmonious.

VINIFICATION: Fermentation takes place for 12 days in steel barrels at a controlled temperature of 18°C. Maturation on the fine lees produces a refined taste and aroma.

LOCATION: Egna and Caldaro

ALTITUDE: 300 m – 400 m

AGING: 4 – 7 years

CONTENT: 0,75 l

RECOMMENDED WITH: Ideal with aromatic cheeses, Asian cuisine and salty snacks.

SERVING TEMPERATURE: 10 - 12 °C

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