

# 502



## SÜDTIROL ALTO ADIGE GEWÜRZTRAMINER



The origins of this grape variety are uncertain. Some believe that they are in Alsace, others in the town of Termeno (Bolzano) many others in Wurttemberg and finally in the Rhein Valley. The word Traminer- Termeno in Italian- appears for the first time in 1349 in Konrad Megenberg's "Book of Nature", dean of the Regenburg's cathedral, an ancient city of Franconia in Germany.

**Grape Variety:** Gewürztraminer.

**Denomination of origin:** Gewürztraminer Alto Adige - Südtirol doc/dop.

**Production area:** Loc. Pochi di Salorno, Alto Adige.

**Harvest:** hand-picked in small boxes.

**Vinification:** a soft destemming is followed by a cold maceration at the temperature of 12 °C. Fermented in stainless steel tanks at controlled temperature.

**Ageing:** after fermentation the wine stays on the lees for six months in stainless steel tanks.

**Color:** intense straw yellow.

**Aroma:** very rich and aromatic, floral, with notes of stone fruit, litchi, rose, acacia's flowers and saffron.

**Flavor:** wine with a great balance based on full-bodied and fresh notes, supported by a good softness not invasive, perfect structure and important aromatic persistence, with almond nuances.

**Food pairing:** excellent like aperitif matches well with shellfish, ethnic cuisine and spicy flavors.

**Serving temperature:** 8 - 10° C.

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