



KLEINSTEI

GEWÜRZTRAMINER

Südtirol • Alto Adige DOC

This wine is the product of an ideal combination of grape variety, soil and microclimate. Selected grapes from the best sites produce expressive, authentic and complex wines.

Grape variety	Gewürztraminer
Area of cultivation/ climate	Warm steep porphyry slopes on the Renon, above Bolzano at 650 meters a.s.l.
Grape harvest	End of September to beginning of October
Vinification	Short cold maceration, light pressing and temperature-controlled fermentation in stainless steel
Tasting notes	<p>Color: intense straw yellow with golden hues</p> <p>Aroma: aromatic, with floral notes of rose petals and carnations, fruity notes of lychee, grapefruit and tropical fruits, and a hint of honey</p> <p>Taste: full-flavored and complex, pleasantly spicy with a small amount of residual sugar</p>
Food pairings	Crustaceans, Asian dishes, mature cheeses, Speck
Serving temperature:	10 - 12 °C
Alcohol	15,5 % vol*
Residual sugar	7,8 g/l*