



GEWÜRZTRAMINER PETER ZEMMER



Grapes: Gewürztraminer – Alto Adige DOC

Origin: Grafted to slow-growing rootstock and trained on traditional wire trellises (Guyot), this Gewürztraminer grows in the best vineyard zones in the valley floor around the center of Cortina s.s.d.v. The favourable location of the vineyards, ideal sunshine, and the good ventilation of the berries develop the best sides of the character of this varietal.

Yield per hectare: 65 hl.

Vinification: The grapes are pressed and the stems are removed in the pneumatic tank press. Before being pressed, a 6 - 8 hour long cold maceration takes place in order to enhance the fruitiness of the wine. Afterwards, the grapes are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19 °C (66 °F).

Characteristic properties: Undoubtedly the most typical white wine of Alto Adige; rich in body and aromatic.

Color: intensively radiant straw yellow to golden yellow
Bouquet: spicy tones, with hints of sweet muscat and the scent of dried flowers, cloves, and rose petals
Flavor: full in the mouth, spicy, rich, fresh, and lively, with a very soft, pleasant acidity

Recommended pairings: Crab, lobster, other shellfish, pâtés, and as an aperitif

Serving temperature: 10 – 12 °C (50 – 54 °F)

Cellaring: 3 – 5 years