# Bottega Vinai Gewürztraminer, Trentino DOC 2024

**ICV1692024**

*Cavit*

*— Trentino, Italy*

A fresh, intensely fragrant style of Gewurz from near Tramin - the home of this grape. Ripe opulent and perfumed with pure varietal characters offset by good acidity.

## Production

The Valle dei Laghi is wedged between mountains at the foot of the Dolomites, to the north of Lake Garda. The climate is sub-Mediterranean. The Gewurztraminer grape prefers soils which are well-structured, loose and not lime-rich. It is not very productive, but in the right site gives consistently excellent quality. Yields are maintained at around 80- 90 tonnes per hectare. Bunches are small, compact, winged and when ripe have an intense pink colour. The grapes are hand-harvested, carefully selected, destalked and crushed. The must remains in contact with the skins for a short time at 5-6 degrees C to allow aromas to be extracted. The grapes are soft-pressed to prevent colour extraction from the skins - which are a copper colour when ripe. After fermentation in stainless steel, the wine is left in tank for 4-5 months before bottling.

## Tasting note

Intense rose petal and lychee aromas typical of the grape, with hints of ginger, citrus peel and honeysuckle. Ripe and aromatic, with exotic fruit on the palate, zesty citrus acidity, and floral characters - leading to a long, rich, full and spicy finish.

## Food Match

Matches well with seafood canapes, light Thai style fish and vegetable dishes, or will stand up to white meat in creamier sauces also.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Trentino DOC

Winemaker:
Anselmo Martini

Grape Varieties:
Traminer 100%

Suitable for:
Vegan

Bottle Barcode:
NONE