



STEINHAUS

ALTO ADIGE

GEWÜRZTRAMINER ALTO ADIGE D.O.C.

TPOLOGY: Gewürztraminer Alto Adige D.O.C.

GRAPES: 100% Gewürztraminer

GENERAL DESCRIPTION: The winery is located almost 600 meters above sea level in a prominent position in the Val d'Adige. The vineyard, found on the property, is composed of 7 hectares. The climatic trend of the Bucholz di Salorno area is characterized by strong temperature variations, with hot days influenced by the Mediterranean climate and cold nights with very cool winds coming down from the mountains. The calcareous terrain is characterized by the presence of clay and gravel, ideal for the growth of vines like Gewürztraminer, which produce elegant aromatic notes that are never overbearing.

VINIFICATION: the grapes are harvested by hand and placed in small boxes. As soon as they arrive at the production facility they are softly pressed. Maceration takes place at low temperatures and lasts about 6 hours. The fermentation takes place at controlled temperature in stainless steel tanks. The wine, then, rests throughout the winter on its fine lees, then to be bottled in the following spring.

ALCOHOL CONTENT: 13% vol

BOTTLE: 750 ml - Burgundian bottle

SERVICETEMPERATURE: 12 ° - 14 ° C

LONGEVITY OF THE WINE: wine to be consumed preferably within 2-5 years

SENSORY PROFILE

APPEARANCE: Intense straw yellow color, characterized by golden reflections.

BOUQUET: Elegant aroma of rose petals, cloves and muscat

PALATE: The wine is rich and balanced, with a silky and mineral texture.

SERVING SUGGESTIONS: Gewürztraminer is excellent as an aperitif and to accompany fish based appetizers, particularly shellfish; ideal pairing with creative spicy dishes and those of Asian cuisine.



AGRICOLE GUSSALLI BERETTA