



PFITSCHER



GEWÜRZTRAMINER RISERVA "Rutter" 2018

GRAPE VARIETY: Gewürztraminer

APPELLATION: Südtirol - Alto Adige DOC

DESCRIPTION: This intense golden colored Gewürztraminer "Rutter" grows in the best vineyard zones and presents itself with an aroma of roses. This harmonic and lastingly aromatic wine reaches its full development only after several months of aging in the bottle.

VINIFICATION: Before being pressed, a six hour long cold maceration takes place and the wine ferments for 12 days in steel barrels at a controlled temperature of 18°C. Maturation on the fine lees produces a refined taste and aroma.

LOCATION: Single vineyard "Rutter" in Eгна

ALTITUDE: 300 m

AGING: 8 – 12 years

CONTENT: 0,75 l

RECOMMENDED WITH: Ideal with aromatic cheeses, Asian cuisine, crab, lobster and other shellfish.

SERVICE TEMPERATURE: 10 - 12 °C