



GEWÜRZTRAMINER RISERVA

"Rutter" 2019

GRAPE VARIETY: Gewürztraminer

APPELLATION: Südtirol - Alto Adige DOC

DESCRIPTION: This intense golden colored Gewürztraminer "Rutter" grows in a single vineyard 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 Egna

ALTITUDE: 300 m

AGING: 8 – 12 years

CONTENT: 0,75

RECOMMENDED WITH: Ideal with aromatic cheeses, Asian cuisine,

crab, lobster and other shellfish.

SERVICE TEMPERATURE: 10 - 12 °C