



# GEWÜRZTRAMINER 2022

## TRENTINO SUPERIORE DOC

*Situated in the Upper Tennesse region, La Pr ea owes its name to the presence of an enormous boulder. As well as enjoying a splendid panorama, this village has a great vocation for Gew urztraminer.*



### VINEYARD CHARACTERISTICS

**Seasonal performance** The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

**Location of the vineyards** La Pr ea is located north east of Tenno, at an altitude of about 450 m a.s.l. It has south-westerly exposure with a very wide orographic horizon and therefore in addition to enjoying many hours of sunlight, it heats up a great deal, with big differences between day and night-time temperatures.

**Grape variety used** 100% Gew urztraminer.

**Type of terrain** Medium texture verging on calcareous.

**Training system** Guyot and simple Trentino pergola.

**Production** Around 5,000-6,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** It took place on 14 September with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

**Vinification** The perfectly intact grapes were quickly transported to the cellar, where they were cooled to around 10  C (50  F) and then destemmed and crushed. This was followed by a pre-fermentation maceration in



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contact with the skins for 7-8 hours in the press and a soft pressing. Alcoholic fermentation took place in stainless steel tanks at a controlled temperature of around 17 °C (63 °F) for a duration of 9 days.

**Ageing** At the end of alcoholic fermentation, after an initial racking to remove the coarser lees, periodic batonnage was carried out until the end of June to suspend the finer lees in order to give the wine greater complexity and fatness. On 3 August 2023, exactly 6,540 bottles were bottled. Bottling was followed by a 6-month period of refinement in the bottle before marketing.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Inviting straw yellow colour tending towards golden and a good consistency.

**Aroma** There is an unmistakable intensity and complexity of scents that immediately bring us back to the original variety, with hints ranging from rose to mango, from yellow peach to lychee, from citrus to candied fruit wrapped in a veil of beeswax scent and spices reminiscent of ginger and nutmeg.

**Flavour** On the palate it delivers what it promised on the nose, giving a warm and silky entry, with evident sapidity and minerality, with long and intense hints of rosewater and ripe fruit. Good personality, with volume, softness and aromatic persistence.

### ANALYTICAL DATA

**Alcohol content** 14.32% vol

**Sugars** 2.4 g/l

**Total acidity** 4.33 g/l

**pH** 3.49

**Contains sulphites. Does not contain GMO.**

### PAIRINGS

- Risotto with fish and/or crustaceans.
- Turkey breast in orange sauce with sweet spices.
- Couscous with vegetables and peppers.
- Mixed fried fish.

### SERVING TEMPERATURE

Serve at 17 °C (63 °F), in medium-width glasses.

### STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

### AGEING POTENTIAL

Beyond 5 years.

### PALLETISATION

**Size** 0.75 l (1.37 kg)

**Type** Bordoese "Riva"

**Bottles per case** 6 bottles • Weight 8.5 kg

**Case dimensions** Length 25,5 cm • Height 31 cm • Width 17.5 cm

**Palletisation** 95 cases • Weight 836,2 kg • Height 170 cm