



# GEWÜRZTRAMINER 2024

## TRENTINO SUPERIORE DOC



*Situated in the Upper Tennessé region, La Prèa owes its name to the presence of an enormous boulder. As well as enjoying a splendid panorama, this village has a great vocation for Gewürztraminer.*

### 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** Mainly the upper Tenno area, but also other sites characterized by an altitude above 400 m a.s.l., optimal exposure and significant daily temperature variation.

**Grape variety used** 100% Gewürztraminer.

**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** The harvest took place on September 16th with careful manual grape selection, favouring the cooler 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, then destemmed and crushed. This was followed by a pre-fermentative maceration in contact with the skins for a few hours in the press, and a slow, gentle pressing. Alcoholic fermentation took place in stainless steel tanks



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at a controlled temperature of approximately 17°C for about ten days.

**Ageing** At the end of alcoholic fermentation, after a first racking to remove the coarser lees, periodic bâtonnages were carried out until the end of April to keep the finer lees in suspension, with the aim of adding greater complexity and richness to the wine. On 25 July 2025, exactly 5,266 bottles were filled. Bottling was followed by a one-year bottle ageing period before commercial release.

### ORGANOLEPTIC CHARACTERISTICS

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

**Aroma** An unmistakable intensity and complexity of aromas is detected, immediately recalling the original variety, with notes ranging from rose petal to mango, from yellow peach to lemongrass, from citrus to candied fruit wrapped in a veil reminiscent of beeswax, and spices like 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** 13.5% vol.

**Sugars** 1.7 g/l

**Total acidity** 4.3 g/l

**pH** 3.59

**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

Store in a cool place, preferably between 10 and 16 °C (50-61 °F) away from light, positioning the bottle horizontally.

### AGEING POTENTIAL

Beyond 5 years.

### MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



0,75 l

