



Vom Lehm Gewürztraminer

The Gewürztraminer is one of the most important grape varieties in South Tyrol. Its unique fragrance spectrum of rose petals, carnations, lychee and tropical fruits makes the Gewürztraminer the epitome of an aroma variety.

The name "Vom Lehm" refers to the loamy soil on which the Gewürztraminer produces the best wines and the picture on the label shows the development from loamy soil to the vine to the finished wine (wineglass).



Alto Adige Doc



Selected vineyards in Bassa Atesina



Guyot



medium heavy loam and clay soils



Handpicked, cold maceration for 12h, gentle pressing, alcoholic fermentation in stainless steel, 6 months storage on fine lees.

Straw yellow in colour, typical fruity and aromatic Gewürztraminer scent with a fragrance of intense spicy, floral and smoked notes. Rich bouquet of roses and exotic fruit, rich and full on the palate with a harmonious and fresh aftertaste. This powerful wine is particularly enjoyable as an aperitif or with lobster, langoustine and grilled fish. It is also excellent to enjoy on its own on special occasions.



Alcohol: 14,0 % Vol.

Acidity: 5,5 g/l

Residual sugar: 6,8 g/l