



CASATAMONFORT

GEWÜRZTRAMINER TRENINO DOC

PRODUCTION AREA

Trentino – Foothills of Valsugana and Cirè (over 500 m)

SOIL TYPE

Clay porphyry

TRAINING SYSTEM

Pergola trentina and guyot

GRAPE VARIETY

Gewürztraminer or Traminer Aromatico 100%

WINE MAKING METHODE

After de-stalking cold fermentation, white grape wine-making process with alcoholic fermentation at a supervised temperature. Briefly refined in stainless steel vats and subsequently aged in bottle for some months.

TASTING NOTES

Colour: pale yellow tending to golden.

Bouquet: intensely aromatic and spicy with a hint of rose and yellow peach.

Palate: warm, soft and balanced with a persistent finish and a great body.

ALCOHOL

14,00 %

FOOD MATCHING

Seafood, spicy dishes, white meat and with the cheeseboard. Ideal with the Asian cooking and also excellent as an aperitif.

SERVING TEMPERATURE

10-12 °C | 50-53 °F

Available in cases of 6 x 750 ml and 12 x 375 ml.

