

E G G E R
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**Intense, fruity, exotic –
the aroma therapy from Alto Adige**

GEWÜRZTRAMINER DOC
ALPINE

DESCRIPTION

Full-bodied aromatic white wine, straw to golden yellow, pronounced yet delicate fresh and fruity aroma with floral notes and hints of ripe exotic fruits and a subtle citrus note.

GRAPE VARIETY

The native Alto Adige variety Gewürztraminer

PRODUCTION AREA

Selected sites in Bolzano and S.Paolo – Appiano.
250–400 m a.s.l., sandy, gravelly soils.

VINIFICATION

Cold maceration before pressing, fermentation at controlled temperature. Five months aging on the lees in stainless steel tanks.

GRAPE HARVEST

Middle of September

AGE OF VINES

8–15 years

WINE PAIRINGS

Goes well with fish starters, pâté, goose liver, crustaceans and shellfish, and spicy oriental cuisine; also makes an excellent aperitif and dessert wine.

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