



# ENDRIZZI

CULTURA DEL VINO DAL 1885

GEWÜRZTRAMINER  
TRENTINO DOC

## Varietal profile Gewürztraminer

**Vineyard** San Michele all'Adige. The vine is trained in Guyotstyle. The microclimate with its thermal excursion between day and night temperatures exalts the perfumes.

**Yield per hectare** 60 hl

**Picking** Handpicking of the best grapes at full phenological ripeness after cluster thinning in summer.

**Production** White vinification with cold maceration of must. Temperature-controlled fermentation in stainless steel tanks with chosen yeasts. Refinement on yeast with batonnage for a few months.

**Description** Deep straw colored wine, intensely aromatic and spicy bouquet reminiscent of roses and yellow peaches. Seductively balanced and harmonious. A distinctly long and pleasant finish.

**Food recommendations** An especially pleasant and intense aperitif, harmonizes with shellfish, foie gras, and spicy Asian food.

## AVERAGE CHEMICAL ANALYSIS\*

Alcohol  
14,0%

Residual sugar  
5 g/l

Total acidity  
4,5 g/l

Extract  
21,5 g/l

Recommended serving temperature  
6°

Ageing potential  
5 years and more



\*The information may vary according to the vintage