

# Pradét



Gewürztraminer  
Trentino DOC



## A unique territory for an elegant wine

Grown in the Pradét vineyards, vines over 60 years old offer this Gewürztraminer of ancient tradition; aromatic, spicy and savory, enriched by a delicate scent of roses.



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Gewürztraminer 2023  
Trentino DOC

**VARIETAL:**

Gewürztraminer 100%

**APPELLATION:**

Trentino DOC

**ALCOHOL:**

14% by vol.

**VINTAGE:**

2023

**PLANTING DENSITY:**

1620 vines/acre  
(4,000 vines/hectare)

**VINEYARD AGE:**

60 years

**YIELD/VINE:**

4,4 lb/vine  
(2 kg/vine)

**SERVING**

**TEMPERATURE:**

50-55° F (10-12°C)

**PRODUCTION:**

1300 Bottles



**VINEYARD**

Vines over 60 years old in Roverè della Luna located in the Pradét vineyard, at the foot of the rocky wall below Kraun mountain.

**SOIL**

Calcareous matrix, loamy texture, stony, permeable, good endowment of organic substance.

**TRAINING SYSTEM**

Simple Pergola Trentina.



**HARVEST**

Manual, last ten days of September.

**WINEMAKING**

Cold pre-fermentative maceration of the grapes, essential for the aromatic elevation and traditional white vinification conducted at low temperatures in steel tanks.

**AGING**

7 months on the lees (*sur lies*).



**TASTING NOTES**

Bright straw yellow colour with brilliant golden reflections. Excellent aromatic complexity with hints of tropical fruit reminiscent of pineapple and mango, floral hints of rose on a spicy background reminiscent of ginger and vanilla pods. Rich and well-structured structure. Elegant, savoury and mineral.



**PAIRINGS**

Excellent as an aperitif, with speck and smoked meats as well as tasty cheeses. Also excellent with very spicy dishes, as curry or turmeric. Maximum expression when paired with fish dishes, grilled shellfish and seafood crudités.

