

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.



Pradét

Gewürztraminer 2024
Trentino DOC

VARIETAL:

Gewürztraminer 100%

APPELLATION:

Trentino DOC

ALCOHOL:

14,5% by vol.

VINTAGE:

2024

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.

