



VILLA VESCOVILE



GEWÜRZTRAMINER

Trentino DOC

Grape varieties

Gewurztraminer 100%, carefully selected from the exclusive areas of Lavis.

Production technique

After the harvest, the must undergoes a low temperature maceration for about 2-4 hours and then is fermented at 22°C for 10 to 12 days.

The wine is bottled in the spring following the harvest after micro - filtration.

Organoleptic characteristics

Colour: Intense straw yellow.

Bouquet: intense, aromatic.

Taste: fine and delicate wine, presents the aromatic characteristics of the grape.

Winemaker's recommendations

It is a perfect companion for shellfish and tasty cheeses.

Serve at 10/12 °C.

Alcohol content: 12,5 vol.

Rocca delle Macie