



GEWÜRZTRAMINER TRADITION

Trentino-Alto Adige, Italy
Cantina Terlano



www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 5-7 months.

Tasting Notes

Full, intense straw yellow color. The stimulating aroma of the Gewürztraminer is reminiscent of lychee and mango with delicate notes of honeysuckle. The aromatic spectrum also includes notes of rose petal, which are typical of this variety. The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression.

Food Matching

A good match with spicy dishes and sweet and sour creations with an Asian touch, squash gnocchi and creamed squash soup, as well as boiled ham with horseradish sauce, sweet and sour wok vegetables with chicken breast strips or shrimps, and wiener schnitzel with potato salad .

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|--------------------------|----------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| TE3224 | Gewürztraminer Tradition | Gewürztraminer | 2024 | 14.0% | Cork | 6x0.75lt | No | No | Yes | No |