



GEWÜRZTRAMINER TRENINO DOC TRAMONTI

Marco Donati

PRODUCTION AREA

From grapes of the sunny hills of Valle dei Laghi, near Lake of Garda

GRAPES

100% TRAMINER

WINEMAKING TECHNIQUE

Soft pressing of the clusters in order to maintain unaltered its particular character, temperature-controlled fermentation, maturation in stainless steel tanks until bottled

TASTING NOTES

Grapes are characterized by small clusters with pinkish berries verging on bronze, with a distinctly aromatic taste

COLOUR: straw yellow, golden

NOSE: intense, ripe fruit with hints of banana

PALATE: full, aromatic, velvety slightly acidic, pleasantly alcoholic

ALCOHOL: 14% VOL

SERVING TEMPERATURE

Serve at 11° - 13° C

FOOD PAIRING

A pleasure with soft cheese and any kind of shellfish, an excellent aperitif

CONSERVATION AND AGING

Can age for at least five years

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