



Originally from Termeno, this grape variety is now cultivated worldwide. In the Valle Isarco, Traminer Aromatico is grown on the terraces most exposed to the sun, which gives this wine that incomparable aroma and those characteristics that have made it one of the greatest among white wines.

# Alto Adige Valle Isarco Gewürztraminer DOC 2009

CANTINA VALLE ISARCO  
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GRAPE VARIETY Gewürztraminer

SUPPORT SYSTEM pergola or  
free-standing espalier (Guyot)

AVERAGE YIELD 75 q/ha

ALCOHOL 14 % vol

ACIDITY 4,9 g/l

SUGAR-FREE EXTRACT 22,6g/l

RESIDUAL SUGAR 4,2 g/l

FIRST YEAR OF PRODUCTION 1961

MEAN ANNUAL OUTPUT 160,000 bottles

AGEING CAPACITY 4–5 years

PRODUCTION AREA Bressanone, Chiusa, Veltuno,  
Varna, Renon, Fié, Barbiano, Villandro, Laion

ALTITUDE 400–600 m a.s.l., SE-exposed hillsides

VINTAGE TIME end of September –end of October, hand-  
picked

CHARACTERISTICS characteristic, elegant and aromatic  
white wine The designation “Aromatico” expresses the  
great intensity of this wine’s bouquet

COLOUR yellow with greenish hues

NOSE from slightly to markedly aromatic, with an unmis-  
takable bouquet of muscat, other spices and rose

TASTE dry, robust, full, aromatic

SERVING TEMPERATURE 10–12 °C

MATCHINGS prawns, lobster, paté de foie gras,  
dishes au gratin, spicy cheeses; and also as an aperitif