



Alto Adige Valle Isarco Gewürztraminer Nectaris Passito DOC 2007

CANTINA VALLE ISARCO
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Of all the white grape varieties grown in the Valle Isarco, the one that is most suited for creating a “passito” dessert wine is certainly the Traminer Aromatico. The fully ripened grapes are left to dry naturally for 5 months. During this period, the weight of the grapes is reduced to less than half while its sugar content increases. After pressing, the sugar content reaches about 38% which gives this wine its enjoyable alcohol content and that pleasingly fruity taste of the sugar residue.

GRAPE VARIETY Gewürztraminer
SUPPORT SYSTEM Guyot
AVERAGE YIELD 15 hl/ha

ALCOHOL 12% vol

ACIDITY 5,4 g/l

SUGAR-FREE EXTRACT 46,8 g/l

RESIDUAL SUGAR 227 g/l

FIRST YEAR OF PRODUCTION 1999

MEAN ANNUAL OUTPUT 1000 bottles in 0.375 l bottles

AGEING CAPACITY 5-7 years

PRODUCTION AREA Chiusa, Velturmo

ALTITUDE 600 m a.s.l.

VINTAGE TIME end of October, hand-picked

CHARACTERISTICS aromatic and fruity dessert wine

COLOUR intense golden yellow

NOSE decisive and aromatic,

with scents of rose and dried fruits

TASTE sweet and seductive, full, robust, smooth

SERVING TEMPERATURE 10–12 °C

MATCHINGS ideal as dessert wine,
also excellent with tasty cheeses