

# Arliz

## GEWURZTRAMINER

*Gewurztraminer, there are only a few grapes on this vine. You would like more but it's so precious that you drink little, you sip it like gold. Being the last one to harvest and therefore waiting to get fully ripened grapes and always fighting off the greedy birds attracted by this beautifully coloured grape makes it quite a struggle.*

The aromatic Traminer is presumably a vine resulting from the domestication of wild vines that grew near the river Reno. There are several variants in which the colour of the berries varies from white to deep red. It has small and squat clusters, conical in shape with one or two wings, compact. The grape is medium, slightly elongated, with a thick and consistent skin. The pulp has an aromatic flavour reminiscent of rose. In Italy Traminer is widespread in Trentino-Alto Adige and Friuli-Venezia Giulia. It is a vine that prefers rather cold climates for its remarkable aromatic and sugary note. For these reasons, Borgo dei Posseri finds the most favourable environmental conditions.

### Features

Grapes	Gewurztraminer
Country	Italy
Region	Trentino-Alto Adige
Surface	5000 sqm-7000 plants / Ha
Planting density	2.00 x 0.7
Altitude	550 m/ASL-south, south-west exposure
Training system	Guyot
Planting year	2002
Yield per hectare	6000 kilos
Harvest	End of October, done by hand after careful selection
Vinification	Cryomaceration soft pressing with destemming, followed by fermentation of the white must at a controlled temperature
Aging	In steel vats for 7 months and further refining in the bottle
Alcohol Percentage by Vol	14.5%
Organoleptic test	Fat and soft, velvety, and alcoholic, with a low acidity. Colour Golden straw yellow. Intense scent of aromatic bouquet of roses and carnations, jasmine, sweet fruit also in syrup, spices. Full, soft, and persistent
Serving temperatures	10–12 C

### Recommended food pairings for this wine

Given the young vintage, it goes very well with aged cheeses and salami appetizers, first courses, but also risotto, fish or seafood soups.

