

Weingut Erbhof Pitsch am Bach

Wine letter Südtiroler Gewürztraminer Doc 2020

Die blumige Eleganz

Growing area:

On the south-western slopes between S. Justina and S. Magdalena on deep, dry sandy river gravel or moraine protective soils with good humus content.

Sea level approx. 300 m, slope inclination from 20 – 70%.

Form of upbringing and cultivation:

Pergola and trellis in transverse terracing. We practice sustainable cultivation and orientate ourselves as far as possible to the principles of organic farming.

Age of the vines: 16 years.

Pressing and ageing:

The hand-picked Lagrein grapes are de-stemmed and after a cool maceration (20 -26°C) for 10 days, they finish their sugar breakdown within about 10 days without the pomace. Further refinement and maturation also take place in steel tanks, whereby we deliberately use simple cellar techniques (aeration, sedimentation, heat and cold input, filtration) in order to maintain the unaltered character of the location and vintage.

Bottling about 10 months after the harvest, followed by 4 months of bottle aging.

Wine:

Its deep garnet red colour prepares us for the scents of various wild berries like blueberries, blackberries, and blackcurrants. It is full-bodied on the palate and with its velvety tannins gives the connoisseur a strong and persistent finish.

Harvest yield and analytical data:

Harvest quantity 90 dt/ha, residual sugar 0.3 g/l, alcohol 12.5 %vol, total acidity 5.1 g/l

Closure with natural cork.

Producer bottling.

Feeding Accompaniment:

Fits above all to strong meat dishes, especially to game or elegantly frames an evening in pleasant company.

Serving temperature 18° C.

Allergen information:

Contains sulfites.

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