Südtirol/Alto Adige is the dynamic winegrowing region at the northern end of Italy that combines a brisk alpine climate, mountain viticulture and complex geology with the brilliance of Mediterranean sunshine. Here, in Cantina Tramin the vineyards are cared for by many hands of the 300 small growers whose heritage it is to coax the best out of their grapes, culminating in wines which reflect the uniqueness of the area they call home.

**NUSSBAUMER Gewürztraminer**

**Appellation:** Alto Adige DOC

**Vintage:** 2017

**Vintage description:** Mild temperatures in April led to early bud break. Favourable weather conditions in May further accelerated the development of the vegetation but a dry period in June slowed down shoot and grape growth. After a humid July, a warm August followed with many hours of sunshine. After several rainy days at the beginning of harvest, the autumn weather developed favourably with considerable fluctuations in temperature. The grapes profited from a long phase of vegetative growth and were in good health, though berry size was somewhat smaller than average. The white wines are very well balanced, with beautiful fruit, fine acidity and juicy freshness. Charming elegance and pleasant tannin structure characterize the red wines.

**Grapes:** Gewürztraminer

**Yield:** 45 hl/hectare

**Vineyards:**
- **Altitude:** 350 – 550 m
- **Soil:** calciferous gravel with loam on porphyry bedrock
- **Age of the vines:** 10 – 40 years
- **Slope exposure:** southeast 70 %, south 30 %
- **Climate:** Extreme interplay of sunny days influenced by the Mediterranean climate and cool nights marked by the cold downslope winds from the surrounding mountains.

**Harvest date:** end of September – end of October

**Vinification:** at harvest, the grapes are delivered in small bins and gently pressed after a short period of maceration. Fermentation takes place slowly, at a controlled temperature of 18°C in small stainless-steel tanks. Must clarification occurs through natural sedimentation of the particles.

**Maturation:** Nussbaumer matures in small steel tanks with constant lees-contact until the end of August. After bottling, its rests in the bottle for another 3 months. Total maturation period is thus at least 14 months.

**Sensory characteristics:**
- **Color:** gleaming, intense golden yellow
- **Aroma:** a kaleidoscope of aromas: rose petals, spicy blossoms of lilies, ylang-ylang, gardenia; ripe exotic yellow fruits such as cantaloupe, mango, passion fruit, lychee, citrus zest; spicy notes of dried herbs, ginger, saffron, cloves, cinnamon and nutmeg
- **Taste:** deeply aromatic, rich in body and essences, but with fine juiciness and salty minerality increasing with age, a nearly endless finish.

**Food pairing:** Nussbaumer is a truly fascinating food companion. It pairs well with antipasti of fish or smoked foods, ripe soft cheese, white meat, swordfish or tuna; ideal with shellfish and seafood, spectacular accompaniment to spicy oriental cuisine and creative spicy/aromatic creations such as combinations with mushrooms, Swiss chard, fennel, avocado, savoy cabbage, galangal, ginger, oranges, apricots, jams and fresh herbs like tarragon, rosemary, dill, thyme, bay laurel, chervil, saffron, mint or lemongrass which offer a wild interplay of aromas.

**Bottles produced:** ca. 70,000, 700 magnums and a few other large formats

- **Serving temperature:** 12-14° C
- **Total acidity:** 4.9 g/l
- **Aging:** 7 – 15 years
- **Residual sugar:** 7.8 g/l
- **Alcohol:** 14.2 % vol.
- **Availability:** 0.75 l / 1.50 l / 3 l / 5 l

“The only Gewürztraminers that can compete with Alsace’s are those from Alto Adige, and of these, Nussbaumer is the best.”

_**Jan D’Agata, Decanter, January 2015**_