

# { la préa® }

## *Gewürztraminer Trentino Superiore Doc*

### 2018 vintage

Selection of Gewürztraminer grapes  
(Gewürztraminer Trentino Superiore Doc)

La Préa was vinified with the best grapes from Traminer Aromatico vineyards, selected and managed in collaboration with the Consorzio Tutela di Tenno protection consortium.

### IN THE VINEYARD: CHARACTERISTICS

**Seasonal performance:** the 2018 vintage was characterized by a cold and humid winter that lasted until mid-April. The sprouting took place regularly with a delay of about 10 days compared to 2017. After mid-April, temperatures above seasonal norm allowed a quick recovery. Also in May and June the temperature and rainfall were above the average for the period, favouring attacks of fungal diseases (downy mildew), which seriously engaged the winegrowers. In August, however, the health situation was excellent: intact and healthy bunches of grapes for all varieties, thanks also to the dry climate of recent weeks. As for the time of the harvest, although the delayed vegetative recovery had suggested a delayed harvest, it was slightly earlier as the favourable season and the very hot August nights accelerated the ripening process. At harvest time the bunches of grapes were well turgid and with a good balance between sugar and acidity. At harvest time the bunches of grapes were turgid and had a good balance between sugar and acidity. The grapes were harvested on September 20th, with a careful manual selection of the

bunches.

**Grape variety used:** Gewürztraminer monovarietal.

**Production area:** La Préa is located north east of Tenno, at an altitude of about 450 m a.s.l. It has south-westerly exposure with a very wide orographic horizon and therefore in addition to enjoying many hours of sunlight, it heats up a great deal, with big differences between day and night-time temperatures.

**Soil type:** medium texture verging on calcareous.

**Training system:** guyot-trained.

**Production:** 5,000-6,000 kilos of grapes per hectare.

### IN THE WINERY: VINIFICATION AND AGING

Harvesting took place during the cooler hours of the morning of 20 September. The grapes harvested perfectly whole and taken quickly to the winery, where they were cooled to about 10°C and then stripped and pressed. This was followed with pre-fermentative maceration on the skins for 7-8 hours in the press, and soft crushing. Alcohol fermentation took place in stainless steel tanks at a controlled temperature



750 ml

13.81 % vol

of about 16°C for 10 days. After alcohol fermentation and before initial decanting to remove the coarser lees, periodic batonnage were carried out until the end of June, stirring the finer lees in order to give the wine more complexity and fuller flavour. On 23 July 2019 exactly 3,875 bottles were bottled. Bottling was followed by a period of refinement in the bottle of almost a year before release. before the wine was put on sale.

## ORGANOLEPTIC CHARACTERISTICS

The wine has an inviting, full, straw yellow colour verging on golden and a good consistency. It has notes of unmistakable intensity and complexity of aromas on the nose that immediately recall the original variety, with overtones that go from rose to mango, from yellow peach to lychee, from citrus fruits to candied fruit, embraced in a veil of spices reminiscent of ginger and nutmeg. On the palate it keeps the promise it made on the nose, with an immediately a warm, silky entry, with evident tanginess and mineral qualities, long intense hints of rosewater and ripe

fruit. Good personality, plenty of volume, softness and aromatic persistence. Numerous combinations: appetizers and tasty first courses based on fish or shellfish, foie gras with sweet spices, turkey breast in orange sauce.

## ANALYTICAL DATA

**Alcohol content:** 13,81% Vol.

**Sugars:** 2.7 g/l.

**Total acidity:** 4.73 g/l.

**pH:** 3.56.

**Contains sulphites.**

## SERVING SUGGESTIONS

It is good with a great many foods: antipasti and tasty first courses with fish or shellfish, foie gras with sweet spices, turkey breast in orange sauce.  
Serve at: 10-12°C.

## SERVING TEMPERATURE

The ideal serving temperature is 10-12°C.

## STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.  
Store bottles horizontally

## AGING POTENTIAL

5 years

### La Préa

Size (litres)	Type	Bottles per case	Case dim. (L x H x W)
0,75	Rhine	6	cm 34 x 17 x 24

Bottle weight	Case weight	Pallettization		
		No. cases	weight	height
kg 1,215	kg 7,805	88	kg 700	cm 144

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