

# { la préa® }

## *Gewürztraminer Trentino Superiore Doc*

### 2016 vintage

Selection of Gewürztraminer grapes  
(Gewürztraminer Trentino Superiore controlled appellation)

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. This harvest led to classification of Trentino Superiore.

### IN THE VINEYARD: CHARACTERISTICS

**Seasonal performance:** 2016 saw some very unusual meteorological events. Bud break in the vineyards was in line with other years in terms of timing, but in the late spring the temperatures plummeted several times without any harmful consequences in Alto Garda, slowing down the season however and causing a delay in flowering. It rained several times in June, particularly heavy precipitation that led to bouts of downy mildew, in the main affecting the quantity of the grapes. Harvesting started in September, later than in previous years, and its exceptional quality was due to the stable, long-lasting period of high pressure, amplified by big differences between day and night-time temperatures with a very positive effect on the sugar content, the acid balance of the grapes and aroma production. The absence of rain for the entire harvest period also allowed for correct programming of the grapes harvested, ensuring effective, rational work on the winery and the picking of perfectly healthy grapes. A vintage that has therefore given excellent results for both white and red wines. The grapes were harvested on 29 September, perfectly

ripe and healthy.

**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-easterly 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.

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

### IN THE WINERY: FERMENTATION AND AGING

Harvesting took place during the cooler hours on the morning of 10 September. The grapes were picked 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-fermentation 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 16°C for 10 days. After alcohol fermentation and before initial decanting to remove the coarser lees, periodic batonnages were carried out until the end of June, stirring the finer lees in order to give the wine more complexity and fuller flavour. On 14 July 2017, it was put into exactly 4,030 bottles. This will be followed by a period of at least six months' ageing in glass.

## ORGANOLEPTIC CHARACTERISTICS

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

## ANALYTICAL DATA

**Alcohol content:** 13,81% Vol.  
**Sugars:** 3.5 g/l.  
**Total acidity:** 4.97 g/l.  
**pH:** 3.58.  
**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.

## AWARDS

IWSC International Wine & Spirit Competition - La Préea 2013.

## STORAGE CONDITIONS

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

## AGING POTENTIAL

5 years



### La Préea

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



0,75 l