

GEWURZTRAMINER ALTO ADIGE LEDA DOC

Gewurtraminer is one of the oldest variety of vine of the world and it seems that its origins are in Alto Adige. It finds the best growing conditions in a small area between Egna and Montagna, in Bassa Altesina. Clay ground with calcareous gravel and sunny slopes suit at best the typical characteristics of this great white wine. Harvest is done when grapes reach the right maturation, finally reflecting in an intense aroma and a rich and harmonious taste. Maceration, soft pressing, controlled temperature fermentation and maturation in steel tanks for six months in contact with fine yeast, help this prestigious grape to become an elegant and stylish wine.

Leda selection of Aneri family stands out thanks to its intense aromas and for outstanding freshness due to composition of Riesling, Sauvignon and another grape, the name of which is kept secret by the family. Small quantities of this special grape contribute to express at best this straw-colored wine, with rose petal, cinnamon, tropical and special fruits scents. Longevity of this product confirms high quality of grapes and perfect vinification process.

NAME	GEWURZTRAMINER ALTO ADIGE LEDA DOC
DENOMINATION	D.O.C. – Denomination of Controlled Origin
TYPE	White
GRAPES	Gewurtraminer
VINIFICATION	The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel vats at a controlled temperature, without malolactic fermentation
REFINEMENT	Aging on the lees in steel vats, without malolactic fermentation for 6 months
ALCOHOL	14,6 % Vol.
VOLUME	75 cl.