



GEWÜRZTRAMINER

SPARKLING
EXTRA DRY

Exotic and original

Gewürztraminer (Traminer Aromatico) is an aromatic grapevine that features the same primary scents that can be found in the ripe grapes. The softness and the consistence of this wine, together with a marked and intense aromaticity, make Gewürztraminer one of the most peculiar and immediately recognizable wines. The sparkling making of Gewürztraminer is the result of an original process carried out by Cantine Maschio, that has been able to make the most out of this particular grapevine.



GRAPES
Traminer



AREA OF ORIGIN
Selected vineyards in the plain areas of Veneto and Friuli-Venezia Giulia.



RESIDUAL SUGAR
17 g/L



ALCOHOL CONTENT
11% vol.



SERVICE TEMPERAURE
6-8°C



COLOUR
Bright straw yellow with golden hues; lively and creamy froth; fine and persistent perlage.



BOUQUET
Intense in the typical floral notes of rose, enveloping in the fruity and spicy aromas: from yellow peach to passion fruit, from white pepper to star anise.



TASTE
Fresh, full, aromatic: seductive at the first sip, inviting and lively in combining intensity of the nose and persistency of the palate, in constant balance up to a pleasantly aromatic aftertaste of fruits and spices.



PAIRINGS
Excellent proposal for the aperitif or as a "vino da meditazione". Softness and aromatic persistence allow a perfect pairing with particularly spicy courses, from white meats and sushi to North-European smoked salmon. Also superb with blue cheese.