



# de Tarczal Gewurtztraminer I.G.T.

(gay-VOOR-strah-mee-nayr)

de Tarczal is one of the smallest and most prestigious winemaking families in Trentino. Theirs is a magical estate at the base of the Alps, with milky alpine rivers and Edelweiss gracing the countryside. Classically rose-scented and touched with bouquet of lychee, their Gewurtztraminer is very Alsatian in style, naturally powerful and expressive. Made from old vines on dramatic terraces, the wine is a stunning example of the virtues of this pink-skinned varietal in the capable hands of a loving expert.



LOCATION

Trentino-Alto Adige, Italia.  
(*Marano d'Isera*)  
17 hectares. 300 meters.



SOIL

Basalt. Volcanic.



ESTATE

de Tarczal.  
(day TARK-zahl)



VINE

Guyot. Pergola Trentina.  
4,500-5,000 vines per hectare.  
1 bottle per plant average.



WINEMAKER

Ruggero de Tarczal.  
(roo-JAY-roh  
day TARK-zahl)



VINIFICATION

Fermentation in temperature  
controlled stainless steel.



VARIETALS

100% Gewurtztraminer.



BARREL

No barrel aging.



RESIDUAL SUGAR

3.5 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.1 grams per liter.



VINTAGE PRODUCTION

550 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Perfect with white fish poached  
in olive oil or simply as an aperitif.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

[www.svimports.com](http://www.svimports.com)