

TRAMIN



Tramin Sauvignon 2018

WINE DESCRIPTION

With this offering, Tramin has crafted an elegant 100% Sauvignon Blanc wine from two historic and renowned winemaking districts in the Alto Adige region, Tramin and Montan. Sipping this expressive, terroir-driven wine is the next best thing to frolicking in the rolling green meadows of the majestic Dolomite landscape.

TASTING NOTES

Lemon-green in color, this wine exhibits racy aromas of grapefruits, melons and cut grass, in addition to classic notes of gooseberries. This succulent Sauvignon is light-bodied and balanced on the palate.

FOOD PAIRING

This wine is a fine match for oysters on the half-shell, fresh crab salad and grilled white fish.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	30
Soil composition:	Calcareous, Pebbly, and Clay-Loam
Training method:	Pergola and Single-Guyot
Elevation:	1,155-1,650 feet
Vines/acre:	1,400-2,400
Yield/acre:	2.8 tons
Exposure:	Eastern / Southeastern / Southern
Year vineyard planted:	1974-2004
Harvest time:	September
First vintage of this wine:	1989
Bottles produced of this wine:	100,000

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	66 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.4%
Residual sugar:	0.5 g/L
Acidity:	6.6 g/L

PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 100,000 Bottles

Region: Trentino Alto-Adige

Country: Italy