



## GOLDTRAMINER

2019



**Denomination:** ..... Goldtraminer IGP Verona  
**Grape variety:** ..... Goldtraminer in purity  
**Territory:** ..... Morainic hills  
**Geographical location:** ..... S. Giorgio in Salici (Sona) Hilly area  
**Altitude:** ..... 200 m.a.s.l.  
**Vineyard exposure:** ..... South-West  
**Type of soil:** ..... Calcareous of Würmian origin  
**Training system:** ..... Simple Guyot  
**Average age of vines:** ..... 30 years  
**Planting density:** ..... Approximately 9,500 vines per hectare  
**Harvest:** ..... Manual harvest carried out in the end of September  
**Crushing:** ..... It does not occur, only destemming  
**Fermentation:** ..... 1 month of spontaneous fermentation  
**Aging:** ..... Only steel and then years in the bottle  
**Filtration:** ..... Unfiltered  
**Sulfites:** ..... Sulfites added: 20 mg/L of free sulfur dioxide  
**Number of bottles produced:** ..... 1810

### ANALYTICAL DATA

**Alcohol:** ..... 14% Vol.      **Total acidity:** ..... 5,94  
**Residual sugars:** ..... 1,9 g/l      **Ph:** ..... 3,34

**Vintage characteristics:** Goldtraminer reflects its parent grapes: Trebbiano Toscano and Gewürztraminer. The 2019 vintage was a cold year, ideal for the aromatic development of the grapes. Cryomaceration on the skins for several days gave the wine the breadth and structure needed to support the strong aromatic profile that defines it.

**Organoleptic examination:** It presents a golden color, "gold", which indeed reflects the name chosen by Rigotti in the 1970s. The aromas are powerful and intense, starting with exotic and floral notes, then transitioning to citrus and tertiary aromas. On the palate, it is warm and enveloping, where dried fruits and mature flowers take you on a complex journey. Ripe lychee dominates the experience.

Pair it with rich, structured dishes to bring out its full potential. A wine to be shared with people of high standing and deep wisdom.