



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 40,000 Bottles

Region: Trentino Alto-Adige

Country: Italy



Tramin Stoan 2017

WINE DESCRIPTION

The name of this exotic Alto Adige blend refers to the stony soil in which the grapes are grown, which in local German dialect is referred to as "stoan." This aromatic white wine is made from Chardonnay, Pinot Bianco, Sauvignon Blanc and Gewürztraminer grapes which are blended together and fermented in large oak barrels before being refined an additional seven months before bottling.

TASTING NOTES

The wine shows a straw color with light lemon hue. The aromas are intense yet clean and suggest hints of peaches, ripe pears and elderflowers as well as tropical aromas of pineapples and mangos. The wine is fresh and gentle on the palate, with great balance and lasting intensity.

FOOD PAIRING

Stoan seems almost intentionally crafted to match the exotic flavors of Asian fusion cuisine and is wonderful with dishes like braised halibut in a coconut and lemongrass sauce or caramelized ginger chicken with jasmine rice.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	15
Soil composition:	Calcareous, Clay, and Gravel
Training method:	Guyot
Elevation:	1,320-1,815 feet
Vines/acre:	1,400-2,400
Yield/acre:	2 tons
Exposure:	Eastern / Southeastern / Southern
Harvest time:	September-October
First vintage of this wine:	2002
Bottles produced of this wine:	40,000

WINEMAKING & AGING

Varietal composition:	60% Chardonnay, 22% Sauvignon Blanc, 11% Pinot Bianco and 7% Gewürztraminer
Fermentation container:	Casks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	64 °F
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	40 HL
Age of aging container:	One-eight years
Type of oak:	French and Austrian
Length of aging before bottling:	11 months
Length of bottle aging:	4 month

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	2.1 g/L
Acidity:	5.6 g/L