



Gewürztraminer Crosano

Trentino DOC

Among the mountains of the Trentino Alto Adige region where the climate is fresh and windy, this vine finds an ideal habitat, resulting in a bright wine with a decisive and persistent bouquet.

Very aromatic and elegant on the nose with scents of tropical fruit, roses, spices and honey. Smooth and velvety in the mouth, long and persistent.

Grape varieties: Gewürztraminer.

Production area: Trentino.


Soil composition: largely dolomitic calcareous stone, sometimes morainic.

Growing systems: traditional “pergola trentina” and guyot. Manual harvest and low production in balance with the mountain environment.

Vinification: short cold maceration of the grapes. Aging in stainless steel tanks in contact with the yeasts until bottling in spring.

Food pairings: intriguing and refined aperitif. Excellent wine to accompany sea food and tasty cheese as well as Asian and fusion cuisine. It may hold pleasant surprises with spicy dishes as well.

Service temperature: 6-8 °C.

Suggested glass: 



Mondial Des Vins Extremes Cervim 2019
annata 2018 - Medaglia d'Oro