

**Grape varieties**

40% Gewürztraminer  
40% Pinot Grigio  
20% Riesling

**Growing area**

San Lorenzo

**Soil type**

Calcareous, gravel soils on  
a broad alluvial shelf 60  
metres above sea level

**Vineyard**

Gris

**Average age of vines**

25 years

**Training system**

Guyot - 5.200 viti/ha

**Production**

45 hl/ha

**Bottles produced**

10.000 (average)

**Vinification**

Fermentation takes place in 500-  
litre French oak barrels at 20-22°C,  
followed by maturation on the fine  
lees in the same barrels for 11  
months, with frequent bâtonnage.  
The wine is cellared for 7 months  
after bottling.

**Alcohol**

15%

**Ageing potential**

6 - 10 years

**Serving temperature**

11 °C



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