



Castel
Sallegg



Gewürztraminer

Alto Adige Gewürztraminer, DOC 2022



Light golden yellow, aromatic, spicy, sweet fruits, multilayered, fresh and elegant.

On our wine estate, the warm, well ventilated sites with loamy soils are reserved for the demanding Gewürztraminer. They give it its multifaceted aromas of rose, mango, caramelized orange peel and cloves. On the palate, the wine is complex, displaying great elegance and a lively freshness crowned by a very long finish.

Manual harvest and selection of the grapes. Gentle pressing after a few hours of cold maceration. Pre-clarification by sedimentation. Fermentation under controlled temperature in stainless steel tanks followed by ageing on the fine lees.



100% Gewürztraminer



Up to 5 years



Caldaro, Leisenhof, Leisenpuiten:
500 m above sea-level, deep, humus-rich clay soil on calcareous gravel



Ideal as an aperitif or with crustaceans, sushi, sashimi, curries, grilled fish and meat dishes, desserts



Alcohol 14.5% by vol.
Acidity 4.9 g/l
Residual sugar 6.9 g/l



10–12°C



Bottle sizes: 750 ml

Castel Sallegg Winery

Vicolo di Sotto 15 | 39052 Caldaro
Alto Adige/Südtirol | Italy
www.castelsallegg.it

Nobility obliges, pleasure beguiles.

Owned by the Counts of Kuenburg since 1851, the Castel Sallegg Winery includes three historic vineyards in Caldaro – Leisenhof, Preyhof and Seehof – each with its own distinctive terroir. The wine range comprises the three lines Nobilis, Serenis and Imperialis.