



SANRÒC GEWÜRZTRAMINER

Bolognani

The picture on the label is evocative of the "Orsa della Vigolana" (The Bear of Vigolana), which is a dark shape that appears on the snow-covered North Wall of the Vigolana mountain, which stands over our vineyard and which reminds us of an old local saying: "as long as you can see the bear, the spring frost beware".

Sanròc: an exclusive vineyard on the South-Eastern hill of Trento (at approximately 430 metres above sea-level), in San Rocco, on the edges of the "Bindesi" forest, bordering above, with the famous "Aquiloni" nature trail, which was specifically created to allow even partially-sighted persons to autonomously enjoy this natural oasis.

This Sanròc "cru" is our premiere white, which we plant in rows (guyot) of only Gewürztraminer grapes, which we attentively grow caring for their environment. In mid-September we hand-pick the grapes and select the best bunches to make into wine; we allow the wine to rest on its lees for eight to ten months, which highlights its character. We bottle it at the end of summer and after at least eight to ten months of ageing we put it on the market. It evolves extremely well and ages nobly. First year of vintage: 2004



Organoleptic properties

COLOUR: straw-yellow with golden highlights.

AROMA: intensely floral aroma with complex notes of rose and carnation.

FLAVOUR: spicy, harmonious, gently aromatic; traditional with persistent finish.



Best enjoyed at a temperature of 9-12°C.

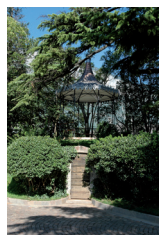


Ideal for fish-based platters, especially seafood, or simply on its own, to enjoy the flavour of a great white wine.





BOLOGNANI



Via Stazione 19 _ 38015 Lavis (Trento) _ Italy
t. +39 0461 24 63 54 _ f. +39 0461 24 62 40

bolognani.com