

corvée

Clongian

Gewürztraminer



MUNICIPALITY
Faver, Altavalle

ALTITUDE
630 m slm

LATITUDE
46° 10' 55" N

LONGITUDE
11° 14' 27" E

Clongian

Gewürztraminer

CORVÉE | TRENINO D.O.C.

CLONGIÀN | VINEYARD

The Clongian vineyard (Faver, Altavalle, 630 m asl) is situated in the eastern part of an amphitheatre on the southern ridge of Mount Avvoltoio (1,362 m asl). Illuminated from the first light of dawn and heated until late in the evening, Clongian has deep soil rich in porphyry stones.

CLONGIÀN | WINE

The altitude and breeze of the mountains allow the Gewürztraminer to ripen slowly and gradually. Clongian, with its clear, concentrated flavour, has aromas of citrus fruits (mandarin and lemon peel), tropical fruit (lychee and guava), rose and tarragon, which time in the bottle transforms into exotic spice aromas, supported by notes of white peach and apricot.

CLONGIÀN | VINIFICATION

Manual harvesting in the third ten days of September, soft pressing in an inert atmosphere, static decantation of the must, fermentation at controlled temperature in stainless steel tanks, lees aging for about 8 months before bottling, bottle-ageing for about 6 months before selling.

Clongian, the aromatic elegance of high altitudes

VINEYARD NAME

Clongian

EXPOSURE

South

SURFACE AREA

0.4120 hectares

YEAR OF PLANTING

2008

VARIETY

Gewürztraminer

ROOTSTOCK

Kober 5 BB

CLONES

SMA 918, LB14, LB20

PLANTING DISTANCES

2.20 x 0.70 m

TRAINING SYSTEM

Simple unilateral Guyot

PLANTING DENSITY

6,250 vines/hectare

PRODUCER

Moreno and Alberto Nardin