



# SEPPi

WeinGut



## panicum 2018

*South Tyrolean Gewürztraminer Late Harvest*

Third vintage  
Grape variety: Gewürztraminer  
No. of bottles: 1250

### Tasting notes:

Nose: ripe berries and white blossoms, with a hint of rose petals and ethereal oils; on the palate: the wine unfolds a voluminous structure combining fruity sweetness and mustard seed aromas; has a subtle, sweet finish, very long, with bitter-sweet aromas

### Locality and soil:

Vineyard: Panigl  
450 m above sea-level  
Oriented towards the southeast  
Slightly sloping  
Argillaceous and sandy glacial deposits  
rich in humus

### Cultivation techniques:

Biodynamic cultivation methods  
Gentle pruning of grapevines  
Soil is tilled and sown  
Use of infusions and biodynamic  
preparations to support plant growth  
Much manual labor at specific points in  
time  
Careful harvesting: October

### Vinification:

24h hrs of maceration  
Spontaneous fermentation in large  
wooden cask  
8 months on the yeast in oak cask  
Bottled in June 2019

### Analytical data:

Alcohol: 15 % by volume  
Residual sugar: 30 g/l  
Acid: 5,4 g/l

### About the name **panicum**:

This vineyard has the site name of Panigl. The name "Panigl" pops up in village history for the first time in the mid-13th century. It alludes to the use of this land for growing millet (Latin: "panicum"), specifically: foxtail millet (Latin = Panicum setaria).



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