



panicum 2022

South Tyrolean Gewürztraminer Late Harvest

Sixth vintage

Grape variety: Gewürztraminer

No. of bottles: 1800

Tasting notes:

color: light sunny yellow;

nose: Honey, quince and tropical aromas such as passion fruit and lychee;
complex on the palate with fruity components and a touch of ginger

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:

whole grape pressing

spontaneous fermentation in concrete

egg with a percentage of grapes not

destemmed

aging on fine lees for 9 months

bottled in June 2023

Analytical data:

alcohol: 14,5 % by volume

residual sugar: 21 g/l

acid: 4,1 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).

