



SEPPi
WeinGut



panicum 2017 *South Tyrolean Gewürztraminer*

Second vintage
Grape variety: Gewürztraminer
No. of bottles: 1800

Tasting notes:

Brilliant golden-yellow
Intense aroma of cloves and cinnamon, sweet fruit, and fresh bergamot
Long, sustained flavor on the palate with intense, aromatic finish
intensivem Aromafinale

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: Late September

Vinification:

24h hrs of maceration
Spontaneous fermentation in large
wooden cask
8 months on the yeast in oak cask
Bottled in June of 2018

Analytical data:

Alcohol: 14.5 % by volume
Residual sugar: 11 g/l
Acid: 6.3 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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