



**SEPPi**  
WeinGut



## panicum 2021

*South Tyrolean Gewürztraminer Late Harvest*

Fifth vintage  
Grape variety: Gewürztraminer  
No. of bottles: 1200

### Tasting notes:

color: light straw yellow with golden reflections;  
aroma intensive;  
nose: Lychee, ginger, citrus and mature apricot;  
lively and tangy on the palate, intense fruit with honey reverberation

### 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 July 2022

### Analytical data:

alcohol: 12 % by volume  
residual sugar: 87 g/l  
acid: 6,7 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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