

WEINGUT

J. Hofstätter

TENUTA



Vigna PIRCHSCHRAIT Gewürztraminer

ORIGIN

At the heart of Vigna Kolbenhof is a gently north-facing slope that receives less sunlight than the rest of the vineyard, producing grapes with higher acidity. This Gewürztraminer ages for 10 years on fine lees in stainless steel tanks, demonstrating remarkable longevity and vitality.

VARIETY

Gewürztraminer Alto Adige DOC Riserva

VINIFICATION

100% handpicked

Fermentation and aging in stainless steel

10 years of maturation on fine lees in 500L stainless steel barrels

Bâtonnage

SOIL

Dolomite, porphyry, Val Gardena sandstones

AVAILABLE FORMAT



FOOD PAIRING

☒ APERITIF

☐ APPETIZERS

☒ FIRST COURSES

☒ FISH DISHES & CRUSTACEANS

☐ POULTRY

☐ BEEF, LAMB, GAME

☐ CHEESE

☒ ASIAN CUISINE
