



TRAMINER AROMATICO



Production area: Friuli Venezia-Giulia



Vine: 100% Traminer Aromatico



Vine training system: Doppio Capovolto (double arched) – sixth planting distances with 4500 vines per hectare



Grape harvesting: Harvesting begins mid-September with the verification of grape ripening in various vineyard locations. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed



Colour: Pale straw yellow with light golden reflections



Sensory notes: An aromatic wine with an unmistakable bouquet of rose and acacia flowers. It gives pleasant gustatory sensations of softness and intensity



Gastronomic pairing: Perfectly combines with fish dishes, shellfish, seafood salads, but also with tasty flavours like caramelized onions and herb cheese



Serving temperature: 8-10° C



Alcohol content: 12,5% Vol.

