



# TRAMINER AROMATICO

TRE VENEZIE

IGT



**TYPE:** still white wine

**PRODUCTION AREA:** San Quirino (PN)

**SOIL TYPE:** medium dough

**VINES:** Traminer 100%

**HARVEST:** manual

**HECTARE PRODUCTION:** 9.000kg/ha

**ALCOHOLIC STRENGTH:** 13% vol.

**TRAINING SYSTEM:** Sylvoz

**VINIFICATION:** maceration in press for a few hours, followed by fermentation in steel tanks with a controlled temperature; stop in contact with the yeast until the moment of bottling.

**TASTING NOTES:** straw yellow with greenish reflections. Intriguing orchestra, of floral hints and fruity, directed by spiced harmonies. On the palate it is expressed as a perfect combination of the captivating gustatory balance and rear-imprints.

**RECOMMENDED PAIRINGS:** sushi, foie gras, first courses, fish dishes, crustaceans in all forms of cooking, white meats, salami and cheeses with sweet and intense notes.

**SERVING TEMPERATURE:** 10-12 °C

**BOTTLES PER CARTON:** 6

**SIZE:** 75 cl



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vieni a trovarci

