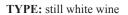


TRAMINER AROMATICO

TREVENEZIE IGT



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, fois 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





