



CA' DI RAJO

RAGGIO D'INGEGNO

Traminer Tre Venezie IGT



Appellation	Traminer Aromatico Tre Venezie IGT
Color	Straw yellow with gold highlights.
Bouquet	Intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.
Taste	The taste is fresh, fine, aromatic, persistent, of good body and slightly mineral with excellent acid balance.; Very good aftertaste with strong citric notes; persistent and mellow ending.

AGRONOMICAL DATA

Grapes	Traminer Aromatico
Production area	Valvasone PN
Altitude	15 mt above sea level
Type of soil	Clayey, chalky almost without skeleton.
Vines orientation	South-North
Training system	Double overturned
Stumps per hectare	4800
Yield quintal/hectare	90
Harvest	Hand harvest in Mid September

OENOLOGICAL DATA

Pressing	Soft
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	75%
Dry extract (g/l)	23
Total acidity (g/l)	6,1
pH	3,15
Residual sugars (g/l)	5
Alcohol	12,50% vol.

OTHER DATA

Food pairings	Excellent as aperitif, very good with savoury first courses like crustacean cream, asparagus, seafood risotto or with second courses like grilled fish or traditional cuisine dishes.
Serving temperature	12° C
Storage	Store in dry rooms, away from light or warm sources.