

TRAMINER

IGT TREVENEZIE

Excellent as an aperitif, it goes well with savoury first courses, such as crustacean creams, asparagus and seafood risottos or grilled fish dishes. Recommended pairing: steamed crab.

Straw yellow with gold highlights.

Intense bouquet. Wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.

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.

Serving temperature 12° C (53° F).



COLD MACERATION
OF THE GRAPES FOR
ABOUT 8 HOURS



PART OF THE WINE
AGED FOR AT LEAST
4 MONTHS
IN TONNEAUX

AGRONOMICAL DATA

| | |
|------------------------|---|
| Grapes | Traminer |
| Production area | Different zone |
| Altitude | 30 metres a.s.l. (98 ft) |
| Type of soil | Clayey, sandy and rich in organic substance |
| Harvest | Mid September |

ANALYTICAL DATA

| | |
|-----------------------------|-------------|
| Totale acidity (g/l) | 5.50 ÷ 5.80 |
| pH | 3.30 ÷ 3.50 |
| Residual sugar (g/l) | 5 ÷ 7 |
| Alcohol | 13% vol. |

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed box 1-2-3 bottles



SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

