



Traminer aromatico

Grape Variety: 100% Aromatic Traminer

Appellation: Trevenezie

Designation: IGT

Soil Type: Marl and Sandstone of Eocene Origin

Harvest Period: Late September

Harvest Method: Manual

Vinification:

The grapes are delicately destemmed and left to cold macerate for approximately 12 hours. This is followed by soft pressing and fermentation at a controlled temperature in stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel tanks, leaving the wine on its fine lees for approximately 4 months, depending on the vintage.

The bottled wine is aged in air-conditioned rooms for at least one month.

Sensory Notes:

Color: Deep straw yellow.

Nose: Aromatic wine with spicy and floral notes. The bouquet is reminiscent of vanilla, lime blossom, dog rose, and citrus.

Flavor: Full-bodied and fruity on the palate, with excellent acidity and excellent persistence.

Pairings: Excellent with elaborate and savory appetizers, medium-aged cheeses, cured meats, and fish in sauce.

Serving temperature: 10-12°C