



TRAMINER AROMATICO VENETO

Indicazione Geografica Tipica

TYPE: Still white wine

GRAPE VARIETY: Traminer Aromatico 100%

ORIGIN: Pramaggiore, owned vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium consistency, clayey, with a particular surface layer of calcium carbonate, known as 'caranto'

GROWING METHOD: Sylvoz

VINIFICATION: White vinification of grapes through soft pressing. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

TASTING NOTES: Straw yellow with strong golden highlights. Broad bouquet rich in floral and fruity aromatic nuances, with scents of rose petals, spicy white flowers and dried herbs, together with hints of exotic fruit such as mangoes, lychees and passion fruit. Full, deep, embracing flavour that lingers.

SERVING SUGGESTIONS: Ideal with fish or shellfish, white meat and soft, seasoned cheeses. Excellent with spicy Oriental cuisine.

ALCOHOL: 13.50% Vol.

SERVING TEMPERATURE: 10-12 °C

SHELF LIFE: 3/4 years

BOTTLES PER CARTON: 6 x 75 CL