



LE MONDE

TRAMINER D.O.C.

Whites Collection



Grape variety: Traminer

Designation: Doc Friuli

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot

Vine density: 4.300 vines/ha

Harvest time: First ten days of September

Vinification: Pre-fermentative cold maceration for 24-48 hours, soft pressing of the grapes, fermentation at controlled temperatures, followed by maturation in steel vats for several months.

Ageing potential: 2-3 years after production

Alcohol content: 13%

Serving temperature: Approx. 10-12°C

Presentation: 0.75l bottles in 6-bottle boxes

COLOUR

Rich straw-yellow.

AROMA

Subtle, delicate and pronounced, it offers fruity notes and hints of rose petals.

FLAVOUR AND TASTE

Fresh-tasting and velvety on the palate, supported by pronounced spiciness.

FOOD PAIRINGS

Not to be undervalued as an aperitif wine to enjoy with friends. Perfect with crustaceans.