



Traminer D.O.C.

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.

