

Traminer Aromatico Trevenezie IGT

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WHITE WINE



Grape variety

100% Traminer Aromatico.

Soil

Marly-Arenaceous.

Winemaking

Short cold maceration from de-stemmed black grapes, soft pressing and fermentation in stainless steel barrels. Long series of stirring and then bottled.

Colour

Bright straw-yellow colored wine.

Tasting notes

It has a fragrant scent that recalls the lime blossom, ripe fruit and especially fresh roses; inside the mouth, it is pleasant denoting an excellent structure and an intense aromatic persistence.

Food pairing

To be paired with roasts, goat's cheese, sauced fish dishes, shellfish and liver paté.

Harvest

By hand

Serving temperature

10 – 12 °C