

# TRAMINER AROMATICO

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*Loggia Dei Colli*  
VINICULTORI DI FAMIGLIA

<b>GRAPE VARIETIES</b>	<b>RESIDUAL SUGAR</b>
Traminer Aromatico	5 g/ lit
<b>PRODUCTION AREA</b>	<b>SERVING TEMPERATURE</b>
Tre Venezie Region	8 - 10° C
<b>SOIL</b>	<b>RECOMMENDED WINE GLASS</b>
Alluvium containing rocks, gravel and sand	Long-stemmed wine glass
<b>HARVEST</b>	<b>FORMAT (ml)</b>
First ten days of September	750
<b>ALCOHOL CONTENT</b>	<b>SHELF LIFE</b>
12% vol	Two Years

## VINIFICATION

The grapes undergo a short period of cold maceration, which is followed by fermentation of the must at controlled temperatures to produce greater aromatic complexity.

## ORGANOLEPTIC CHART

A straw yellow colour with golden tones. It boasts a strikingly vibrant fragrance, with enchanting notes of camomile, dried roses, honey, cinnamon, apricot and exotic fruit. The firm, polished flavour is almost creamy, with sweet honey notes.

## FOOD PAIRING

Outstanding with light hors d'oeuvre, vegetable and legume soups, and baked and grilled fish, it is also great with soft cheeses, especially those of a spicy nature.



## TASTING PROFILE

