



TRAMINER

TREVENEZIE
Indicazione Geografica Tipica



WINE NAME

Traminer
Trevenezie
Indicazione Geografica Tipica

WINE TYPE

Still wine

LOCATION OF THE VINEYARD

Triveneto

POSITION AND TYPE OF SOIL

Medium-textured sandy soils. The vineyards are cultivated on land skirting the river Piave, where the climate is continental

WINE MAKING PROCESS

Selection of grapes in the winery followed by soft pressing and controlled-temperature fermentation in steel vats with selected yeasts

GRAPE VARIETY

Traminer

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

12 g/l

ACIDITY

5.2 g/l

CAPACITY / BOTTLE SIZE

0,75 lt.

SERVING TEMPERATURE

8-10 °C

STORING TEMPERATURE

Between 15 and 20 °C

COLOUR

Intense yellow with amber highlights

BOUQUET

An aromatic, mellow bouquet with elegant notes of linden and hibiscus

TASTE

A soft, seductive palate with aromas of peach and golden plum in the mouth

MATCHES WITH

Ideal for informal occasions such as dinners with friends; it pairs well with baked fish, flavourful dishes and quiche. Perfect with traditional Italian dishes such as barley soup or classic codfish stew