



## Traminer Aromatico

DOC Friuli Grave



### GRAPE VARIETY

100% Traminer Aromatico



### SOIL

Alluvial and pebbly plain, North-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Cold maceration of grapes.  
Soft pressing and fermentation with selected yeasts.  
Maturation in stainless steel tanks. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

12,5% vol. / 5,70 g/L



### TASTING NOTES

Bright straw yellow color. Aromas of rose and lavender followed by citrus and spicy notes.  
Fresh and fine on the palate



### SERVING TEMPERATURE

12° C



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



### BOTTLE SIZES

0,75 – 0,375 L