

TRAMINER AROMATICO

IGT TREVENEZIE



GRAPE VARIETY

Traminer Aromatico

THE TERRITORY

The vineyards are located in the Friuli plain along Tagliamento river. The soil of ancient Mesozoic formation is characterized by stones that allow a rapid drainage. Mild climate is granted by the presence of the mountains, protecting the vineyards from cold winds, and mitigated by the influence of the sea breeze.

TASTE

Straw yellow with greenish tinges; notes of roses and blooming flowers, white pulp fruits and hints of sage. Full bodied, characterized by a marked sapidity and a long floral persistence.

PAIRING

Recommended with first courses with fish and vegetables such as risotto with asparagus or swordfish linguine with lime scent.

13% vol

SERVING TEMPERATURE

8-10°C



LOGISTIC DETAILS

Cases x 6 bottle, 75cl

EAN bottle 8055205250172

EAN case 8055205250462

Pallet 80x120 - 80 cases

