



TRAMINER AROMATICO

[D.O.C. Friuli Grave]

It has a straw yellow colour and complex aroma of rose, cloves and lychees. Full on the palate with a typical bitter finish. It is ideal paired with liver pâté or with crustaceans, seafood and elaborate first course dishes. Perfect with oyster.

Species of grape: Traminer

Denomination area: Traminer ITG Venezia Giulia.

Terrain type: generally flat with gravelly substratum covered by a layer of soil;

Cultivation system: Guyot

Density: 4500 plants to hectare

Harvest method: manual

Bottle type: 750 ml.

Vinification: cold maceration of stripped grapes, light pressing, static decanting, sur lies aging for 6 months.