



STOCCO

SINCE  1910



TRAMINER AROMATICO DAL BORC

[IGT Trevenezie]

Organoleptic notes and food pairing

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.

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: 0,75 l

Vinification:

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