



Denomination

TRAMINER AROMATICO DOC FRIULI GRAVE

Vineyard Location

The vineyard is situated in the Municipality of Fiume Veneto.

Grape

100% Traminer Aromatico

Soil type and vineyard

Clayey - silty soil. There are 7800 vines per hectare, and its training system is monolateral Guyot.

Vinification

The vineyard comes from a clone obtained with a mass selection of an ancient vine belonging to Foradori Wine Farm in Trentino.

The grapes are harvested during the freshest hours of the day and then immediately left to have a cold fermentation (6 °C) for 4-5 hours.

The clear must obtained is then left to ferment into temperature-controlled stainless steel tanks (temp max 16 °C).

The wine is then drawn twice off the lees, and the winter allows the wine to get stable and limpid - a Traminer which before the bottling is gently clarified and filtered.

Sensory characteristics

Straw yellow colour. The arome is flowery and with subtle notes of rose. The palate is well-acid and crisp.

Serving suggestions: a good match for raw and cooked fish, molluscs and shellfish.

Serving temperature: 10-12 °C in tulip glasses.

