

TRAMINER TREVENEZIE IGP

Alcohol 12.5 % Vol.

Sugar residual 5 g/l

Serving temperature 10 °C





Traminer aromatico 100%



Vineyards are located in the heart of Marca trevigiana, between Ormelle, Ponte di Piave and Motta di Livenza



Guyot with a production per hectars of 90 quintals



Harvest from mid-September



Manual harvest in boxes and short cold maceration. Static decantation and fermentation at controlled temperature. Maturation in steel tanks for six months on the fine lees



Colour: deep straw yellow with golden reflections



Perfumes: rose reminiscent floral aromas, orange blossom, with a pleasant note of tropical fruit and candied citrus



Taste: full and mellow, rich, with a long and aromatic finale