



Name of the wine: **IGT Venezia Giulia**

Traminer “ALBA”

(sweet wine from dried grapes)

Grape: Traminer Aromatico 100 %

Type of soil: clay and stones

Production Region: Friuli Venezia Giulia

Vineyard: date of plant 1996 e 2008

Type of plant: Guyot

The grapes are harvested near the middle of September, and then put into small cases and then let dry for between two months.

Then they are crushed softly and slowly. The must, previously cleaned, is fermented with a slow fermentation that takes at least two months due to a very high sugar content in the must .

The wine has a strong yellow – orange colour, the nose is full of rose , passion fruit with a note of hydro carbons, the mouth is plenty of the flavours that you have perceived with the nose; the wine is very fat oily, but the sweetness is balanced by a strong acidity that gives freshness to it.

Good combinations of this wine are:

With cheeses like Roquefort, Gorgonzola, Stilton, serve it at a temperature of 10 °C.

The Label: has been drawn by our son when he was 5 years old ...

