



Name of the wine:

**IGT Venezia Giulia Traminer aromatico**

Grapes: Gewürztraminer 100%

Type of soil: clay and stones

Production Region: Friuli Venezia Giulia

Vineyards: date of plant 1996 e 2008

Type of plant: Guyot e Sylvoz

The grapes are destemmed and crushed, after they are macerated for some hours and then softly pressed.

The must is cleaned and fermented in steel tanks at low controlled temperature ( 13 °C ).

The wine after fermentation is maintained on fine lees for at least 8 months and weekly moved ( batonnage ).

The wine has a straw yellow colour, it smells like fresh roses, ripe fruits, the taste is salty full bodied but also fresh and pleasant in facts of its acidity.

It is good in combination with seasoned or smoked fish, speck or smoked meat, goat cheeses or foie gras.

Serve it at a temperature of 12 °C.

