



TRAMINER 2019

Denomination	I.G.T. delle Venezie
Type of wine	White
Region of origin	Veneto
Soil	Mostly silt with a clayey tendency
Grapes	Traminer aromatico 100%
Harvesting time	Beginning of September
Vinification	Cold maceration, soft pressing, flotation, fermentation at controlled temperature in steel tanks
Ageing	No

TASTING NOTES

Colour	Deep straw yellow
Bouquet	Intense, fragrant and aromatic
Taste	Elegant, sapid and aromatic
Best served with	Shellfish, fish soup, aperitif
Serving temperature	8-10°C

SPECIFICATIONS

Alcoholic content	12,5° Alc. Vol.
Total acidity	5,7 gr/lt

TOTAL DRY EXTRACT

Residual sugar	2,0 gr/lt.
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