



TRAMINER AROMATICO

DOC FRIULI ISONZO 2024

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Traminer Aromatico

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot

HARVESTING
Machine harvested in late August.

WINEMAKING
Cold skin contact with the must for 12 hours, followed by inoculation with selected yeasts and fermentation at 16°C in stainless steel vats.

EVOLUTION
On the fine lees in stainless steel for five months, with periodical bâtonnage.

ALCOHOL
13,5 % abv.

TOTAL ACIDITY
4,5 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Bright straw with faint copper tints. Aromatic by definition, with a bouquet of vanilla, lime tree blossom, almonds and tropical fruit. Full-flavored on the palate, with a typical dry finish.

FOOD PAIRING
A perfect match for rich hors d'oeuvres such as the soft polenta Toc in Braide with foie gras and with paté in general. Also excellent with soft, highly flavored cheeses.

Serve at 8°C - 10°C

RECOMMENDED GLASS

