



Traminer Aromatico "Sclins"

GRAPE VARIETIES

Traminer aromatico

WINEMAKING

Traminer grapes are the last to be harvested, during the second week of October and then left for about four weeks to partially dry into the well-ventilated larder of the farm. The grapes are stripped then crushed, and left to ferment for about 48 hours without ventilation. The crushing takes a long time and it is made with high pressures. The must obtained is left to ferment 50% into stainless steel tanks, and 50% into Allier French oak tonneaux. At the end of the year the wine reaches its ideal alcohol content, and it is left on the lees until the early summer. In this period the wine is drawn off the lees, and kept at controlled temperature until the beginning of the winter following the harvesting, when it is bottled, with a further refining in glass for two months.

ANALYTIC DATA

Alcohol content: 14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Golden yellow colour.

The aroma is reminiscent of citrus, candied fruit, rosehip.

The palate is sweet, powerful, with a lengthy and elegant finish.

GASTRONOMY

The ideal match for foie gras and blue cheese.

Serving temperature 12-14 °C

AVAILABLE FORMATS

33 cl

AWARDS

