



Traminer Aromatico DOC

GRAPE VARIETIES

Traminer Aromatico

WINEMAKING

The vineyard comes from a clone obtained with a mass selection of an ancient vine belonging to Foradori Wine Farm in Trentino; the grapes are harvested during the freshest hours of the day and then immediately left to have a cold fermentation (6 °C) for 4-5 hours; the clear must obtained is then left to ferment into temperature-controlled stainless steel tanks (temp max 16 °C); the wine is then drawn twice off the lees, and the winter allows the wine to get stable and limpid - a Traminer which before the bottling is gently clarified and filtered.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color; the aroma is flowery and with subtle notes of rose; the palate is well acid and crisp.

GASTRONOMY

It is a good match for raw and cooked fish, mollusks and shellfish.

Serving temperature 10-12°C

AVAILABLE FORMATS

75 cl

AWARDS

