



VISTORTA

TRAMINER AROMATICO

| | |
|-----------------|-------------------------|
| Region | Friuli Venezia Giulia |
| Classification | D.O.C. Friuli |
| Grape Variety | 100% Traminer Aromatico |
| Soil | Sandy-gravelly |
| Alcohol Content | 12.50% |

Vinification

Harvest of two different vineyards on the first decade of August. Processing technique: 100% of the destalked grapes were cold macerated for 36 hours. Soft pressing, alcoholic fermentation in total reduction at 15–17 °C for 12 days. The wine thus obtained stayed in concrete tanks on the fine lees, with a weekly battonage for 6 months.

Description

traw- yellow in colour. The pronounced aromatic bouquet is reminiscent of roses. The taste is rich, complex and finely aromatic.

Recommended with

Cold or warm appetizers, lightly smoked cold cold-cuts, fish with sauces and savoury cheeses.

Serving Temperature

Open slightly before drinking time, serve at 10–12° C.