



# TRAMINER AROMATICO

## DOC Friuli

### APPELLATION

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### GRAPES

100% Traminer

### SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

### GROWING SYSTEM

Guyot

### EXPOSURE

East - West

### ALCOHOL

13,00% vol.

### TOT ACIDITY

4,9 g/l

### SUGAR

0,2 g/l

### SERVING TEMPERATURE

10 - 12 °C

### HARVEST PERIOD

September

### SENSORIAL CHARACTERISTIC

With a slightly golden yellow color it is a wine with intense and aromatic scents, with characteristic floral scents of rose petals. The taste is fresh, fine, fully aromatic, persistent with good body and gently mineral hints.

### FOOD PAIRING

Perfect as aperitif, it is combined with tasty first courses as shellfish or asparagus cream, rice with shellfish, or with second courses based on grilled fish or oriental cuisine.

