



CLASSIC LINE

TRAMINER AROMATICO – IGT Venezia Giulia



GENERAL DATA:

Vineyard: located in the municipality of San Giovanni al Natisone.

Kind of ground: Alluvial.

Grape: Traminer aromatico.

Type of cultivation: Guyot.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in steel tanks at a controlled temperature of 15°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about five months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

It has a light golden yellow color. Its bouquet is intense, elegant and characteristic. Its taste is soft, full, generous and distinct.

FURTHER INFORMATION:

Drink with: grilled fish, shellfish, seafood. It is excellent served as an aperitif.

Longevity: 4-5 years.

Serve at: 11-12°C.

AZIENDE AGRICOLE
L I V O N



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