

## TECHNICAL DATA

### TRAMINER AROMATICO



<b>Variety</b>	Aromatic Traminer
<b>Production zone</b>	Friuli Venezia Giulia Region
<b>Denomination</b>	Friuli DOP
<b>Type of Soil</b>	Skeletal Soil
<b>Training system</b>	Guyot, double inverted system and similar
<b>Plants per hectare</b>	About 3500-4000
<b>Harvest period</b>	First September decade
<b>Fermentation</b>	In white, in steel tank, 14°C
<b>Refining</b>	In steel tank
<b>Alcohol content</b>	13% vol.
<b>Residual sugar</b>	3,5 g/l
	pH 3.70
<b>Packaging</b>	Boxes with 6 bottles
<b>Serving temperature</b>	10 – 12 °C
<b>Stopper</b>	Synthetic cork
<b>Colour</b>	Straw yellow with golden reflections
<b>Aroma</b>	Full spicy, aromatic taste, reminiscent of rose and peach
<b>Flavour</b>	Soft, very balanced with lingering finish, full-bodied
<b>Accompaniment</b>	Ideal as an aperitif, San Daniele ham and melon, crustaceans

***Contains sulphites***

*Consumption for minors is prohibited*