



TRAMINER AROMATICO

IGT MARCA TREVIGIANA

Tasting notes

Colour: intense straw yellow with gold hues.

Bouquet: bouquet of flowers and rose, with notes of exotic fruit; light honey hues and hints of old wood and spices.

Taste: full bodied and well balanced, with pleasant delicate finishing.

Food pairing

Main courses of fish, including risottos and pasta; perfect also with cheeses and smoked charcuterie .

Vinification

16 h of cool maceration, then part of the must is fermented in oak tonneaux and part into stainless steel vats. Both parts are left on yeasts with frequent batonages and then blended with the right proportion to get the perfect final product, where acidity and tannins are well balanced and soften to get a very premium wine.



Grape variety

100% Traminer Aromatico



Appellation

IGT Marca trevigiana



Production area

vineyards in Campodipietra, Treviso district



Alcohol

14 %



Service temperature

10-12 °C



Bottle size

750 ml



Italian
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