



**Traminer
Trevenezie I.G.T.**

Production area: our vineyards in Pradamano (Ud)

Ripening: end of August

Vine training technique: Guyot

Plants density: 3500 plants per hectare

Soil composition: rich in microelements, with a calcareous and partly pebbly structure.

Vinification: after the harvest the grapes are set in steel basins at a controlled temperature of 10-12 °C for ca. 12-36 hours in order to extract from the skins the largest quantity of components typical of the aroma. After separating must and skins, the fermentation with selected yeasts follows at a temperature of 18 °C for circa 15 days. The wine is then set to refinement for some months in steel basins, before selling.

Alcoholic volume: 11,5 – 12%

Sugar: 20 gr. lt.

Acidity: 6 gr. lt.

Description: soft and slightly lively, with a fruity fragrances, elegant and harmonious.

Pairings: appetizers and intermezzo wine, it matches with soft paste cheeses and dry pastry. To be served at a temperature of 8-10 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.