



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



TRAMINER AROMATICO

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Traminer Aromatico

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The whole grapes are gently pressed to obtain the must followed by cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature.

ALCOHOL

12.50% vol. average

COLOUR

Straw yellow with greenish hues.

TASTING NOTES

Has a typical and fragrant reminiscent scent of wild roses, lime (linden) flowers and passion-flower fruit leaning on a gentle background of yeast. A soft, velvety taste with an elegant aromatic finish.

SERVING TEMPERATURE

10-12 °C

SUGGESTED PAIRING

Particularly good with shellfish, pasta and fish recipes prepared with cream sauces and also white meats. A nice pairing with goats' cheeses and dishes made with eggs.

AZIENDA AGRICOLA ALTÙRIS S.S.A.