









# TRAMINER AROMATICO

# Designation

IGP Trevenezie

#### **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

#### Alcohol

12.5% vol.

#### 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

 $10^{\circ}$  -  $12^{\circ}$  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.