



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI Traminer

D.O.C.

Grape variety
Traminer



Intense golden yellow.



Of rose, linden, musk and apricots.



Mellow, full, velvety, flavor of apricots and aromatic scents.

Description: small, compact cluster with a conical trunk; small, helicoidal, dotted berries, light rose grey color; aromatic flavor. **Vine training system:** Guyot and simple Cappuccina, short pruning **Harvest period:** last ten days of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body, the must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks **Colour:** intense golden yellow. **Aroma:** of rose, linden, musk and apricot. **Taste:** mellow, full, velvety, flavor of apricots and aromatic scents. **Serve with:** savory first courses, fish soups and risotto with truffles, fondues, speck, *culatello di Zibello*, pies and cakes. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature; serve at 9-11° in Summer and at 12-14° in Winter, in a high-stemmed, wide, capacious glass, big overblown tulip shape.