

TRAMINER
I.G.T. VENETO

- Variety:** SINGLE VARIETY TRAMINER.
- Production zone:** VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** CARANTO. A PREVELENTLY CLAY SOIL DERIVED FROM THE BREAK UP OF SEDIMENTARY ROCKS, POSSESSING A GOOD BALANCE BETWEEN CLAY AND HUMUS.
- Training system:** GUYOT, WITH A YIELD OF 90KG PER HECTARE.
- Harvest period:** HAND PICKED INTO CRATES. SPREAD OVER TWO OR THREE PERIODS DEPENDING ON THE YEAR, FROM EARLY SEPTEMBER TO ALMOST THE END OF THE MONTH TO BRING OUT THE VAST AROMATIC RANGE AS MUCH AS POSSIBLE.
- Vinification:** PNEUMATIC PRESSING OF THE WHOLE GRAPES AND IN PART STRIPPING AND COLD MACERATION FOR SEVERAL HOURS. COLD STATIC CLEANING OF THE MUST, FOLLOWED BY SETTLING AND FERMENTATION AT A CONTROLLED TEMPERATURE OF 15-17°C FOR 15 DAYS.
- Maturing and aging:** LEFT ON THE LEES FOR SIX MONTHS IN STEEL VATS WITH PERIODIC BATONNAGE.
- Sensory characteristics:** STRAW YELLOW IN COLOUR, OFTEN VERY FULL. FLOWERY FRAGRANCE REMINISCENT OF ROSES, MATURE EXOTIC FRUITS AND ALSO ORANGE PEEL AND BLOSSOM. HARMONIC, FULL TASTE, MELLOW, SAVOURY, AROMATIC AND SPICY.
- Food pairings:** IDEAL ACCOMPANIMENT WITH SMOKED SPECK, RAW HAM, ANTIPASTI, SHELLFISH AND SPICY DISHES; IT IS ALSO EXCELLENT ON ITS OWN.

SERVE AT 8-10°C IN WIDE-BOWLED GLASSES.



Opinions regarding its origins are contradictory: some hold that it comes from Tirol, others from Alsace, and still others say Reno. What is certain, however, is the fact that the origins of this grape variety rest in the higher latitudes of the areas where the vine is grown.

Alcohol:	13,00% vol.
Total acidity:	5,20 g/l
Sugar residue:	6,1 g/l
Dry extract:	23,4 g/l
Sulphites:	69 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13