INFORMATIONS

AREA OF PRODUCTION
From estate Vineyards around the river Piave.

TYPOLOGY
Young and fresh.

GRAPE VARIETY
Traminer aromatico 100%.

HARVEST NOTE
First week of September.

WINE TREATMENT
In a controlled atmosphere, using CO2 already in the field. Soft pressing and juice selection. Fermentation in stainless steel under controlled temperature.

TASTING NOTES

COLOR
Brilliant straw yellow color with golden reflections.

FLAVOUR
Aromatic variety with its typical exotic fruit flavor and rose petals.

TASTE
The palate is fresh, harmonious, spicy and full. Wine with strong persistence.

SERVICE TEMPERATURE
Serve at 6-8°C.

FOOD PAIRING
Wine with elegant scents, is very well suited for starters, white meat dishes, especially suitable for seasonal vegetables.