



# TRAMINER AROMATICO

## VENEZIA GIULIA

INDICAZIONE GEOGRAFICA PROTETTA

### TRAMINER AROMATICO 100%

It is a very aromatic white wine for true connoisseurs, with a straw-yellow colour and slightly golden reflections.

It features an intense and enthralling scent in which you can distinguish red rose, ripe melon and a hint of cinnamon.

The vineyard is located in the San Quirino county (PN) in the small locality of San Foca near the Cellina torrent, in the area named "alti magredi" at an altitude of 180 meters sea level.

Utmost care is required both in the vineyard and in the cellar to guarantee its harmony.

Grapes are picked in the early morning in order to preserve their aromas and are vinified in thermo-regulated steel tanks in which light maceration, 6/8 hours, and alcoholic fermentation take place. Refinement is completed with 6 months in tank and at least 6 months in the bottle.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 13 % VOL

DURABILITY: 2/3 years

SERVE AT: 12/13 degrees

BOTTLES PRODUCED: 6.500pcs in the size 0,750 liters

SUGGESTED ACCOMPANIMENT:

perfectly matchable with soft paste cheeses, paté de foi grasse, raw fish, crustaceans and elaborated first dishes with sauces and creams



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