

# TRA MIN ER



---

## IGT DELLE VENEZIE TRAMINER

**Variety:**  
100% Traminer

**Vinification:**

Grapes are harvested exclusively by hand, and soft-pressed whole. After having been cold-decanted, the must is fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks.

**Tasting notes:**

Straw yellow color. The nose is intense and persistent, with hints of ripe fruit and the typical aroma of rose petal. Very intense in tasting, aromatic and persistent.

**Food accompaniment:**

Wonderful with fish-based first courses, shellfish and spicy oriental cuisine.