

TRAMINER IGT VENEZIA GIULIA



LINEA
VITIGNO
ZONA PRODUZIONE
TIPO TERRENO

SISTEMA DI ALLEVAMENTO
ALTITUDINE
EPOCA VENDEMMIA
VINIFICAZIONE

AFFINAMENTO IN BOTTIGLIA

COLORE
OLFATTO

PALATO

ALCOOL
ESTRATTO SECCO
ZUCCHERI RESIDUI
ACIDITÀ TOTALE
PH
CHIUSURA

TEMPERATURA di SERVIZIO
CONSERVAZIONE
ABBINAMENTI

Borgo Molino

Traminer Aromatico

Friuli Venezia Giulia

Of alluvial origin, flat, mainly clayey and medium-textured, sometimes gravelly.

Guyot

330-180 mt. above sea level

Mid September

Initial de-stemming (separation of the berry from the stem) and subsequent soft pressing (separation of the must from the grape skin).

Decanting with consequent clarification of the must which ferments at a controlled temperature of 16°-18°.

Subsequently the wine remains in aging on the lees through frequent batonnage for a few months.

2 months in bottle

Straw yellow.

Intense and defined bouquet, with floral notes, wild rose berries and exotic fruit.

Great balance, intensely aromatic, fresh and at the same time persistent and slightly mineral.

Balanced acidity that gives a long and intense aftertaste with Mediterranean spicy notes.

13,0 % vol.

28 gr/l

6 gr/l

4,8 gr/l

3,55

Cork

10°- 12° C

In a cool place, away from light and heat sources.

Perfect as aperitif and paired with hot and cold appetizers, as well as savory first courses, fish risottos, grilled fish and baked fish, white meats and medium-aged cheeses.



56 - 0,75 l

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638932776
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,370 Kg
Alcoholic Content	13,0% Vol.
Height	25,00 cm
Width	9,25 cm

PACKING

EAN Code	8032638934770
Kind	Case/Cardboard
Weight	8,30 Kg
N. cases per layer	16
N. layers per pallet	6
N. cases per pallet	96
Tot. bottles pallet	576
Height	26,0 cm
Width	29,5 cm
Length	19,5 cm
Pallet	EPAL (80x120cm)
Hight pallet	170 cm with pallet EPAL