

TRAMINER AROMATICO - CA' TULLIO



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Rating: Not Rated Yet

Price

Sales price 9,50 €

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Description

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Grape	Traminer Aromatico
Service temperature	10-12 C°
Moment	Aperitif / At Meal
Food matching	Traminer Aromatico is ideal with seafood, crustaceans, cheeses and strongly flavoured, spicy dishes

Winemaking

Twelve hours low temperature skin contact at 10°C for the grapes; the fruit is then soft-crushed, the must is clarified by settling at low temperature and fermentation takes place in stainless steel tanks at controlled temperatures with regular stirring of the fine lees for about three months; the wine matures in tanks before going into bottle.