



## ***Samtrà***

### ***Bianco Marca Trevigiana IGT***

Lands of stones, ancient vineyards, skilled hands, time, wood... Samtrà, magic moments. Obtained from the blend of two noble vines: Incrocio Manzoni and Traminer. The colour is an intense amber yellow, the scent is aromatic, slightly toasted with a hint of candied fruit, the taste is intense, pleasantly tannic with a final sensation of extreme softness. Ideal conversation wine.

#### **TECHNICAL SHEET**

Production Area:	Trevigian Foothills
Grape Variety:	Sauvignon, Manzoni, Traminer
Adopted Technology:	Refrigeration of grapes before pressing, soft pressing, low-temperature fermentation, static sedimentation, stabilisation and bottling

#### **ANALYTICAL FEATURES**

Residual Sugar Content:	g/l
Total Acidity:	g/l
Dry Extract:	g/l
Alcohol:	14% Vol.