



## ***Traminer Aromatico (Gewürztraminer)*** **Marca Trevigiana IGT**

This wine has an intense straw yellow colour, sometimes with pinkish reflections due to the fact that the grapes are typically pink in colour. With a particularly intense bouquet, it is rightly considered an aromatic wine. Aroma ranging from tropical scents to roses and tuberose flowers. High alcohol content, full-bodied and sapid, sometimes pleasantly sweet. Final sensation of persistence and taste-olfactory complexity.

### **TECHNICAL SHEET**

Production Area:	Trevigian Foothills
Grape Variety:	Gewürztraminer 100%
Adopted Technology:	Refrigeration of the grapes before pressing, cryo-maceration for 24 hours, separation of the skins, low-temperature fermentation, static sedimentation, several racking and bottling. Minimum 180 days of ageing between steel and bottle

### **ANALYTICAL FEATURES**

Residual Sugar Content:	7/10 g/l
Total Acidity:	5,00 g/l
Dry Extract:	28 g/l
Alcohol:	14% Vol.