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

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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.

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