

Traminer Vino Spumante Dry



PROVENIENZA

Terreni sassosi della pianura veneta e Friulana

VITIGNO

Traminer

NOTE DEGUSTATIVE

Colore

Giallo paglierino luminoso con perlage fine e persistente, spuma compatta

Profumo

Intenso con caratteristiche note di rosa e pesca gialla

Sapore

Vellutato al palato, fresco e pieno:
Retrogusto aromatico e persistente

DATI ANALITICI

Alcool

11% vol

Zuccheri

16 g/l

ABBINAMENTI

Perfetto come aperitivo, ottimo a tutto pasto con piatti a base di pesce o carni bianche

TEMPERATURA DI SERVIZIO

6-8°C

FORMATO

75 cl

PRODUCTION AREA

Stony soils in the Veneto and Friuli plains, in Northern Italy

GRAPE VARIETIES

Traminer

TASTING NOTES

Appearance

Bright golden yellow, fine and persistent perlage, compact mousse

Nose

Intense, with a distinctive scent of rose and peach

Taste

Velvety on the palate, fresh and full; aromatic and persistent aftertaste

ANALYTICAL DATA

Alcohol

11% vol

Sugars

16 g/l

SERVING SUGGESTIONS

Ideal as an aperitif, it is very pleasant throughout the entire meal with dishes based on fish or white meats

SERVING TEMPERATURE

Serve chilled at 6-8°C

SIZE

75 cl