
IMPERO

WINE DISTRIBUTORS

TRAMINER AROMATICO DOC FRIULI

ANTONUTTI, WHITE WINE



APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITION

Traminer Aromatico 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

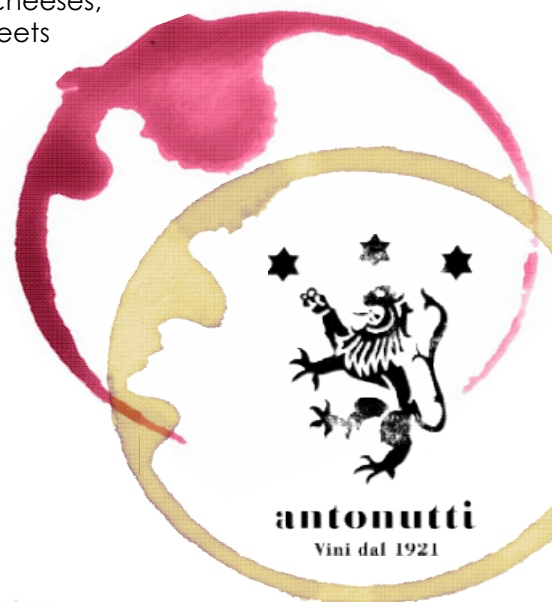
De-stemming of the grapes and cold maceration at 6-8°C for twelve hours. Soft crushing and fermentation in stainless steel tanks at a controlled temperature of 16°C. Ageing in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.

TASTING NOTES

Bright straw yellow color. Aromas of rose and lavender followed by citrus and spicy notes. Fresh, fulfilling and elegant on the palate.

FOOD PAIRING

Ideal as an aperitif wine, it pairs with smoked or marinated fish appetizers, cheese fondues and spicy dishes of Asian cuisine such as sushi and sashimi, soft and hard cheeses, chicken and cured meats, fresh fruits, sweets and desserts. Serve at 12° C.



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