



TORRE ROSAZZA

# Traminer

## FRIULI GRAVE DOC

A very fragrant wine, obtained from a very ancient vine that has adapted well to the territories of Friuli Grave, where it manages to express its aromas with great softness and elegance.

GRAPES	Traminer aromatico
GRAPE YIELD	100 quintals/hectare
AREA	Friuli Grave, Spilimbergo
ALTITUDE	130 m asl
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.000-5.000 trees/hectare
AGING	3 months in steel
VINTAGE	2020
FIRST VINTAGE	2003
ANALYSIS DATA	Alcohol 12% vol., Total acidity 5 g/l
AGING POTENTIAL	2-3 years

### Production area

The soil of alluvial origin is characterized by a first surface layer resting on the second layer of pebbles of various sizes, of limestone and dolomite origin, a rock composed of calcium carbonate and magnesium. The texture is sandy and the pebbles ("graves" in French) guarantee a high-temperature shift from day to night which enhances the aromas, scents, and elegance of the grapes. The temperate climate is favorably affected by the presence of the Friulian Dolomites which shelter from the cold north winds, facilitating the mitigating effect of the Adriatic Sea to the south.

### Winemaking

The early September harvest, after a soft pressing, is followed by fermentation in stainless steel tanks at a controlled temperature of 15-16° C. Refinement takes place on the fine lees for at least 3 months.

### Taste

**COLOUR:** Straw yellow color with greenish reflections.

**BOUQUET:** Its perfume is intense and well defined, with hints of wild rose and nuances of exotic fruit.

**PALATE:** At taste, it is delicate with a pleasant slender, fresh, savory structure.

### Pairing

Excellent as an aperitif and for light appetizers, it goes very well with vegetable first courses such as risotto with radicchio, with cheeses such as Piave or single light dishes. Recommended serving temperature: 10-12° C.

