



TRAMINER

TERRITORIAL GEOGRAPHIC IDENTIFICATION

Production area: Vasto loc. Codalfa

Facing: North-East

Height: 150 m s.l.m.

Type: Territorial Geographic Identification

Vineyard: 100% Traminer

Alcohol content: 13% vol.

Average production per hectare: 60 quintals

Refining: 3 months in inox tank and after the bottles

Growing system: Rows with spurred cordon

Harvesting: Hand-made

Vinification: Off-the-skins at controlled temperature of 14°C

Colour: Pale straw yellow

Bouquet: Typical, flowery fruity

Taste: Dry and soft

Match with: Sea-food starters, main courses, fish, and fresh cheeses

Serve at: 8-10°C

Bottle life: 4 years after being put on the market

