



## TRAMINER

### TERRITORIAL GEOGRAPHIC IDENTIFICATION

ORGANIC

Production area: Municipality of Vasto - loc. Codalfa

Facing: North-East

Height: 150 m s.l.m.

Type: IGT

Vineyard: Traminer

Alcohol content: 12% vol.

Average production per hectare: About 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

Allergens: Sulphites

