

VENICA & VENICA

Vignaioli dal 1930



Traminer Aromatico • DOC Collio

HARVEST 2018

Alcohol in Vol. % : 13,5

Total Acidity ‰ : 4,5

Winemaking:

The grapes were picked and de-stemmed on 27th August. The must was then left on the skins for 18 hours at a temperature of 10°-12°C in tanks specially designed to protect it from oxygen by using recycled carbon dioxide from the first fermentation, thus reducing levels of antioxidants. Subsequently 20% of the must fermented and aged on the lees for five months in 20hl-27hl oak barrels and the rest in stainless steel vats. The wine was then assembled and bottled during the full moon at the end of March.

Tasting profile:

Intensely aromatic with fragrant notes of vanilla on the nose. Round and smooth on the palate, with great finesse.

Food pairing:

Excellent with a wide range of starters and a perfect match for Asian cuisine, in particular Japanese and Thai dishes. Excellent also with tasty cheeses, especially gorgonzola.

Serving temperature: 12/13°C



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