

# Vitas Traminer Aromatico

Vitas

Italy - Friuli - Friuli DOC

Intense and persistent bouquet, delicate and aromatic with a pleasant background note of sweet spices. Dry and aromatic palate, tasty and fragrant with a velvety consistency.

## Specifications

<b>Appellation</b>	Friuli DOC
<b>Varietals</b>	100% Traminer Aromatico
<b>Agricultural Practices</b>	Sustainable
<b>Certifications</b>	
<b>Soil type</b>	Alluvial clay, sand and rock.
<b>Vinification</b>	Hand harvesting during the cool morning hours to maximize aroma preservation. Whole-cluster pressing. 36-48 hours cold settling. 7 months in stainless steel tank with periodical batonnage (lees stirring) until bottling.
<b>Pairings</b>	aperitif, fish, shellfish, asparagus and pumpkin dishes, fresh cheese.



## Reviews and News

2016 Vitas Traminer Aromatico - Bronze Medal - Decanter