



TRAMINER

I.G.T. TREVENEZIE

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Traminer

Training system Sylvoz, 3700 vines/ha

Vinification Maceration with skins at 41 °F (5 °C) for 12–14 hours, pressed gently, first-pressing must, fermentation at a controlled temperature 65 °F (18 °C)

Ageing Maturation in stainless steel tanks

Alcohol content 13% alc./vol.

Characteristics A straw yellow colored wine with a fresh and distinctive citrine flavor and a light body, all in perfect harmony

Pairing It pairs well with both hot and cold starters, saltwater fish dishes and flavorful cheeses

Serving temperature Serve at 50–54 °F (10–12 °C)

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EAN code: 8032869490403

Packaged in 6-bottle packs
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dal 1888, Viticoltori

BACCICHETTO
VITTORINO