

Traminer Aromatico – Cabert

CLASSIFICATION:

D.O.C.

PRODUCTION AREA:

Friuli Grave

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Traminer Aromatico

BUNCH:

Small, pyramidal or cylindrical, very compact

GERMINATION:

April

FLORESCENCE:

First days of June

RIPENING:

First days of September

VINIFICATION/FERMENTATION:

The wine is made by macerating the must with skins for some hours and soft pressing. The fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

STYLE:

Dry

DESCRIPTION:

Highly aromatic, floral bouquet, with marked smell of roses

GASTRONOMIC PAIRING:

First courses with smoked sausages, fish with sauce, strong cheeses

SERVING TEMPERATURE:

12° C

CONTENT:

Bottle 0,75 lt.

AGEING:

1 - 2 years

TECHNICAL ANALYSIS:

Alcohol: 12,00/12,50 %vol

Contains sulphites



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