



VIGNETI RAP AIS di TADIELLO NICOLA

Via Pola, 25 - 33085, Maniago (PN)

Tel. +39.0427.709434 - Fax +39.0427.709434

www.vignetirapais.it - e-mail: info@vignetirapais.it

AROMATIC TRAMINER

Inebriating crystalline sonority

DESCRIPTION

Aromatic wine with excellent full bouquet, elegant and lingering. Traminer grapes are grown in our vineyards close to the most northern area of Grave del Friuli; they are characterized by a remarkably fresh nose, giving a wine in which the classic notes of the variety (rose, vanilla) are enhanced by fresh hints of citrus and by a distinctly mineral tone.





Grapes

Aromatic Traminer 100%

Appellation, area of production

Aromatic Traminer IGT Venezia Giulia, from “Dandolo” vineyards located in Dandolo di Maniago, in the most northern area of Friuli Grave D.O.C.

Lands

the area is characterized by poor (rocks and gravel) and chalky soils, created by floods of the Meduna and Cellina rivers.

Training system

single Guyot method with 6,250 vines per hectare. The vineyards were planted in 2003. The choice of a large number of plants per hectare was made to obtain a limited production per vine, thus maintaining a high standard of quality.

Production per hectare

75 quintals per hectare

Harvest

grapes were harvested when completely ripe on in the first quarter of september.

Vinification

the destemmed and cooled grapes are

macerated in an atmosphere saturated with carbon dioxide for 12 hours at low temperature. After soft pressing the must is kept cold and stirred to extract body and aromas before fermentation. This takes place in stainless steel tanks at controlled temperature for a few weeks.

Ageing

the wine was refined on its own noble fermentation lees in stainless steel tanks for about eight months. After being appropriately racked and stabilized, it was bottled.

Tasting notes

Colour: straw yellow with distinct golden tinges; good brightness.

Bouquet: immediately offers intensity and freshness, with rose and grapefruit emerging initially, followed by a rich array of other citrus hints, including citron and bergamot. The nose is enhanced by some fine and slightly peppery spicy notes.

Taste: Assertive, distinctly fresh, fruity and with great mineral length.

Recommended with

spicy salami and sweetish first courses with good aromatic intensity, fish starters, fried and grilled fish.

Serving temperature

serve between 12 and 14°C depending on the season, preferably in wine tasting glasses for young and fruity white wines.

ANALYTICAL DATA

Acquired alcohol: 13,2 % vol

Reducing sugars: 2,4 g/l

Total acidity: 5,7 g/l

Net dry extract: 21,0 g/l