



CANTINE
MONFORT

DINAMICITÀ E PASSIONE

Trentino TRAMINER AROMATICO Doc

PRODUCTION AREA

Trentino – Foothills of Valsugana and Cirè (500 mt).

SOIL VARIETY

Loamy porous

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Gewürztraminer 100%

CHARACTERISTICS

After de-stalking cold fermentation, white grape wine-making process with alcoholic fermentation at a supervised temperature. Briefly refined in stainless steel vats and subsequently aged in bottle for some months.

Colour: pale yellow tending to golden.

Bouquet: intensely aromatic and spicy with a hint of rose and yellow peach.

Palate: warm, soft and balanced with a persistent finish and a great body.

ALCOHOL LEVEL

13,50 %

GASTRONOMIC SUGGESTIONS

Seafood, spicy dishes, white meat and with the cheeseboard. Ideal with the Asian cooking and also excellent as an aperitif.

SERVING TEMPERATURE

10-12°C

Available in cases of 6, 750 ml bottles.

