
IMPERO

WINE DISTRIBUTORS

TRAMINER AROMATICO

ANTONUTTI, TRAMINER AROMATICO D.O.C



APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITION

Traminer Aromatico 100%

ALCOHOL CONTENT

13.5%

WINEMAKING

Cold maceration of grapes.

Soft pressing and fermentation with selected yeasts.

Maturation in stainless steel tanks. Bottle ageing.

TASTING NOTES

Bright straw yellow color. Aromas of rose and lavender followed by citrus and spicy notes. Fresh and fine on the palate.

FOOD PAIRING

Soft and hard cheeses, chicken and cured meats. Good match with smoked salmon and Asian foods, specially hot or spicy. Fresh fruits, sweets and desserts.



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