

VALLED'ORO



TRAMINER TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES Traminer 100%

HARVEST PERIOD middle of August



VINIFICATION

VINIFICATION Destemming of grapes, cryomaceration of the pressed grapes at 5- 8°C for 24 hours, static decantation of the must and control of fermentation temperature fermenting and refining in steel tanks

MALOLACTIC FERMENTATION no

REFINEMENT for six months in the fermentation vessels



DESCRIPTION

COLOUR straw yellow with cold hues

FRAGRANCE intense tropical fruit notes, lychee, spices and rose petals characterize this grape variety

TASTE soft, spicy and with an unmistakable aromatic character

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 10-12°C