

Let yourself be captured by the flavor and play on the suggestions of the new Traminer Naviganti Vini. Its perfume is very delicate and particularly aromatic. The taste of this wine is full and intense, fruity and floral notes emerge, with hints of spices. In Italy this grape is often also called Traminer Aromatico, and in other parts of the world it is also common to find its name written as Gewurztraminer. The intense and typically varietal scent with an aromatic bouquet recalls tropical fruits such as Pineapple and Mango. Dry, acidulous, with a moderate structure, it is suitable as an aperitif.

VARIETIES AND VINES: 100% aromatic Traminer;

PRODUCTION AREA: hills of the municipalities of Brentino Belluno;

LAND - ALTITUDE: between 300 and 450mt s.l.m .;

HARVEST: in the first half of September;

VINIFICATION: only strictly healthy grapes are processed. Vinified in reduction with cold maceration in the presence of the skins for 12/15 hours, with a short contact on the skins to ensure maximum conservation and the transmission of the varietal aromas characteristic of the grapes to the wine. The pressing must be very soft due to the pink color of the berries, fermentation at a controlled temperature below 18 ° C;

STORAGE: it is not a wine for aging, even if it has an unsuspected ability to withstand over time, therefore it should be drunk possibly within a few years from the harvest. The bottles should be stored horizontally in a cool, damp and dark cellar;

AGING: the juice is left to rest cold before fermentation. Aging in steel containers;

ALCOHOL CONTENT: 12.5% vol;

COLOR: deep straw yellow with golden reflections;

BOUQUET: intense and typically varietal;

TASTE: dry, acidulous, moderately structured;

SERVING TEMPERATURE: ideal at a temperature of 10/12 ° C. The optimal glass is a clear, smooth and colorless crystal goblet;

GASTRONOMIC COMBINATIONS: it is indicated as an aperitif, vegetable based appetizers and delicate soups.