



Trevenezie I.G.T.
TRAMINER



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Traminer

TRAINING SYSTEM Sylvoz 3700 vines per hectar

VINIFICATION 12-14 hours maceration on the skins at 5 °C,
mild pressing with separation of free-run must, temperature-
controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Straw-yellow in colour, it is
a medium alcoholic wine, fresh and decidedly citrusy, slim-bodied
but perfectly harmonious

PAIRINGS Excellent with hot and cold hors d'oeuvres, goes well
with sea fish dishes and also with savoury cheeses

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490403

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491516

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

T / Fax +39 0431 58209 • WhatsApp +39 342 144 0727 • info@baccichettovittorino.it