

VINO BIANCO

TRAMINAR

Variety: 100% Traminer

Production area: Garda. Estate-owned vineyard planted in 2016 with carefully selected vines, located in the southern part of Lake Garda at an altitude of 130 meters above sea level.

Soil: Medium-textured, gravelly soil.

Harvest: late, carried out by hand with a rigorous selection of the grapes both in the vineyard and in the winery, allows for the collection of perfectly ripe and intensely aromatic fruit.

The yield: is approximately 10 tons per hectare.

Harvest time : first decade of September.

Vinification: After destemming and gentle pressing, the must undergoes static clarification for 1–2 days, followed by fermentation at controlled temperatures (15–16°C) for about 15 days in stainless steel tanks.

Refinement: After alcoholic fermentation, the wine remains on its fine lees for about one month at low temperatures with frequent bâtonnage, enhancing texture and aromatic complexity. followed by 2–3 months of bottle aging before release.

Bottling: takes place in the second half of April

Top: Natural cork.

Sensory characteristics: Bright straw-yellow color with golden hues. The bouquet is intense and elegant, revealing aromas of rose petals, lychee, and tropical fruit, along with subtle spicy notes of clove. On the palate, it is fresh, smooth, and persistent, with a well-balanced acidity and minerality that highlight its aromatic richness.

Serving temperature: 15°C

Average life of Wine: Excellent aging prospects; shows beautifully even after 7 years.

Food pairings: Ideal with spicy and Asian cuisine, smoked fish and shellfish, and pairs perfectly with blue and aged cheeses, vegetable-based dishes, or foie gras.

Analytical data

Alcohol: 14% vol.

Total acidity: 5.9 g/l.

PH: 3.25

NetdDry extract: 22 g/l.

Total sulfur dioxide: 80 mg/l.

Winemaker: Corrado Cattani

