

TRAMINER AROMATICO

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Traminer Aromatico

Production area: Friuli Venezia Giulia

Soil type: Alluvial, stony

Expected harvest time: End of August

Alcohol by volume: Approx 12%

Residual sugar: Approx 5,5 g/l

Available formats: 0.75 l Burgundy bottle

Recommended wine glass: Standard medium-sized white wine glass

Serving temperature: 10° C

Vinification: The fresh Traminer grapes undergo a short natural maceration on the skins for a few hours at a controlled temperature of approximately 12°C (cold maceration) using the Ganimede method to extract the aromatic terpenes from the skins and achieve a deeper colour of the must. The grapes are then pressed (with oxygen reduction to prevent oxidation and uncontrolled fermentation) and the must is drawn off before being transferred into wine vats for alcoholic fermentation at a temperature of about 12°C for around 10 days. Racking is carried out to separate the coarser lees, followed by a period of refinement on the noble lees, and cold decantation by cooling the vats so that the lees fall to the bottom of the wine vessel. After a resting period, bottling can take place.

Tasting notes: A pink grape native to South Tyrol, it is one of the wines produced by the company since its beginnings. It owes its long-standing success to its distinctive features, which have always made it a unique and unmistakable wine: aromatic, intense, consistent.

Deep straw yellow in colour, the nose is immediately intense with olfactory notes of lychee, then pineapple, gradually pear then peach and apricot; the floral scents are dominated by rose (white and yellow), then come herbaceous and spicy notes such as ginger, sage and thyme. The palate is pleasantly soft, consistently fresh and savoury.

Forchir's Gewürztraminer is a perfect match for blue cheeses (preferably the fresher, less mature ones). It is also fantastic with fish tartare and poke accompanied with mayonnaise-based sauces!



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini



www.forchir.it

