



Forchir

VITICOLTORI IN FRIULI

TRAMINER AROMATICO "GLÉRE"

Grapes: 100% Traminer aromatico (Gewürtztraminer)
Friuli D.O.C. Grave

Our vineyards: "Glére" of Camino al Tagliamento (Udine).

Soil type: alluvial, pebbly.

Vinification: soft pressing and fermentation at a controlled temperature of 18°C with no added sulphites.

Maturation: in stainless-steel vats.

Alcohol content: 12%

Typical characteristics: also called gewürtztraminer, it is a wine of attractive dense straw-yellow colour, with a fragrant and intense aroma ranging from rose to currant leaves.

Serving suggestions: splendid wine with warm or cold hors d'oeuvres, fish with sauce. Try with mild Gorgonzola cheese.

Serving temperature: 10-12° C

