



GRIGOLLIBRUNO

Traminer

VALLAGARINA
TYPICAL GEOGRAPHIC INDICATION
TRAMINER AROMATICO

Golden-yellow. Aromatic, complex, fruity and flowering aroma with spicy notes. The palate is intense, sapid, balanced, persistent and full-bodied.

Exposure: south-east.

Grape training system: guyot.

Aging: 1 year in a bottle.

Wine pairing: this wine intensifies the spiced or with braised vegetable stuffed white meats (e.g. chicken curry). Traminer aromatico is to drink with barbecued or raw crustaceans - prawns and lobsters.

Serving temperature: 10 °C - 12 °C

14% ABV 0,75l e



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