



# ca'tullio

## WHITE WINES



### TRAMINER AROMATICO – CA' TULLIO D.O.C. FRIULI AQUILEIA

**Grape:** Traminer Aromatico

**Winemaking:** twelve hours low temperature skin contact at 10°C for the grapes; the fruit is then soft-crushed, the must is clarified by settling at low temperature and fermentation takes place in stainless steel tanks at controlled temperatures with regular stirring of the fine lees for about three months; the wine matures in tanks before going into bottle.

**Wine:** straw yellow with vivid green-gold highlights; the dominant note on the nose is rose petals mingling with citrus and apricot; tangily clean, fresh-tasting palate with lingering fruitiness and florality.

**Food matching:** we recommend matching with seafood, crustaceans, cheeses and strongly flavoured, spicy dishes; serve at a temperature of 10-12°C.