



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Magni Vitis

SELLE RONCHE

TRAMINER
MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

*Ideal as an aperitif, perfect with oven-baked
fish fillet with spices and herbs
Serving temperature: 6 - 8 °C*

SENSORY CHARACTERISTICS

An elegant bouquet with flowery aromas of rose and aromatic herbs. A fresh, balanced and sapid flavour with a good aromatic length.

TECHNICAL DATA

Area of origin: Biancade in a single, small area

Variety: Pure Gewurztraminer

Training system: Cappuccina

Harvest period: Early

Yield Kg grapes per ha: 13,000 kg

Vinification: Brief cold maceration of the crushed grapes, then with soft pressure

First fermentation: At a controlled temperature using select yeasts

Maturing: 1 - 6 months on the yeasts

Alcohol: 13% Vol.

Sugar residue: 4.00 - 6.00 g/l

Total acidity: 5.50 - 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres