STEFANO POLA
VITICOLTORE DI MONTAGNA

TRAMINER

I.G.T. VIGNETI DELLE DOLOMITI

PRODUCTION AREA	—	Sedico – Valbelluna
VINE	—	Traminer aromatico
ELEVATION	—	650 m a.s.l.
TRAINING SYSTEM	—	Unilateral Guyot
PLANTING DENSITY	—	4000 vines/ha
PRODUCTION PER HECTARE	—	8 t
HARVEST	—	October
VINIFICATION	—	White with gentle pressing and selection of the first pressing
PRIMARY FERMENTATION	—	Static decantation, brief contact with the pulp, temperature-controlled fermentation
AGEING	—	Partly in steel and partly in wood
BOTTLE AGEING	—	6 months
ALCOHOL CONTENT	—	12%
SUGAR RESIDUE	—	< 3 g/l
STORAGE	—	Store in a cool, dark place, with constant humidity levels

SIZES AVAILABLE — 0,75 L

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE
Straw-yellow with greenish reflections.

AROMA
Excellent version compared to classic aromatic Traminers due to the cold climate. The bouquet mainly tends towards floral and, secondarily, slight hints of fruit such as apple, banana, peach, and apricot.
Pleasant notes emerge in the background due to the tertiarization with incense wood and spices. The wine reveals a significant degree of freshness and a decisive tanginess due to its territorial origin; as ageing progresses, there is a normal gradual decrease in the acidity perceived in the wine, which thus becomes increasingly more balanced and full-bodied.

FLAVOUR
Full-bodied, with vibrant acidity. Slightly more supple than the average varietal suppleness due to the cooler production area. Fragrance and tanginess distinguish it and make it remarkably balanced.