

Pojer e Sandri



Traminer Aromatico

TRENTINO DOC

Yellow wine, bright gold nuance.

With a floral (rose), aromatic, fruity scent (apple, banana, peach, apricot).

In the background there are pleasant notes of cinnamon and cloves. The taste is pleasantly fat, oily, fragrance and flavor distinguish it and make it very balanced.

It is excellent as aperitif as well.

Our Traminer partners handsomely with fish dishes in a cream sauce or shellfish with sweet meat such as prawns, lobsters and crayfish.

Vineyard situation: Faedo in the Coveli area at 300 meters above the sea level. with South-West exposure and Cembra in Valbona (lateral valley to the Val di Cembra) at 450 meters above the sea level

Training system: "pergoletta trentina aperta" with 6000 vines per hectare in Faedo and guyot with 6200 vines per hectare in Cembra.

Soil: Faedo is located between the Permian formation of the porphyritic platform (volcanic rock) and the Werfenian deposits of sandstones, siltstones, marls, limestones and dolomite. The soil is variable in depth from 30 to 100 cm, it is of the silty-calcareous type and rests on a marly conglomerate.

Valbona, on the other hand, was shaped in ancient times by the retreat of glaciers and later by the work of the Scorzai stream. Digging in the porphyritic rock (volcanic origin) there are sandy soils with a dark brown color, rich in skeleton (rounded pebbles).

Grape varieties: Gewürztraminer (clones from Alsace).

Hectare production: 80 q.li.

Alcohol: 13,5 %.

Life of wine: it is a wine that should be consumed young but there is no lack of exciting results even after 5/10 years of aging.

Type of bottle: Bordeaux bottle in cartons of 6 bottles.

Notes: the white vinification method involves washing the grapes and pressing in a controlled atmosphere. Both techniques have been developed in the company pursuing the aim to avoid the use of exogenous antioxidants and to preserve the varietal characteristics of the grape itself (aromas and antioxidants).

