



CANTINA
LAVIS
-1948-

SIMBOLI TRAMINER AROMATICO

TRE VENEZIE IGT

Traminer is an aromatic vine that gives its best expression in cold climates, typical of the Tre Venezie area.

Traminer Simboli has a warm, bright, golden-yellow colour. On the nose is rich and features intense floral and spicy aromas such as roses, cinnamon and cloves. The taste is round and extraordinarily aromatic.

GRAPE VARIETY

Aromatic Traminer

PRODUCTION AREA

Tre Venezie area

EXPOSURE AND ALTITUDE

South/West; 350-450 m asl

SOIL COMPOSITION

Deep, clay-loam

TRAINING METHOD

Guyot, simple Trentino pergola

PLANTING DENSITY

4.000 – 5.000 vines/ha

VINIFICATION

Hand-picking in mid-September and soft pressing in an inert atmosphere. Static settling of musts controlled-temperature fermentation in stainless steel tanks, ageing on lees for about 5/6 months before bottling

ALCOHOL

13%

PAIRINGS

Fish-based appetisers, grilled white meats, also excellent with seafood tempura

SERVING TEMPERATURE

10-12°

