

# BARRO SANTE TRAMINER IGT VENETO



<b>Name:</b>	<b>IGT Veneto</b>
<b>Typology:</b>	<b>still white wine</b>
<b>Grape:</b>	Traminer Aromatico
<b>Grapes main provenance area:</b>	Motta di Livenza
<b>Soil type:</b>	clayey texture and silty-loam soils with deep accumulation of calcium carbonate.
<b>Growing system:</b>	doppio cappovolto - double guyot.
<b>Plant density:</b>	3500 plants per hectare.
<b>Maximum yield:</b>	90-110 q.li/ha
<b>Harvest period:</b>	September 10th - September 20th
<b>Vinification:</b>	Soft pressing and fermentation at controlled temperature (16-18°C). Aging on noble residues in steel for 4 months and subsequent bottling.

## AVERAGE ANALYTICAL DATA

<b>Alcohol:</b>	12,50 vol
<b>Zuccheri:</b>	1-5 g/l
<b>Total acidity:</b>	4,5 g/l
<b>pH:</b>	3.40

## ORGANOLEPTIC CHARACTERISTICS

<b>Color:</b>	straw yellow color.
<b>Aroma:</b>	exotic fruit and flowers, in particular the white rose and the yellow rose. Aromatic herbs and spices are also perceived.
<b>Taste:</b>	round, crisp and fresh taste with flavors of lychee and sugared almond. Slightly savory finish.
<b>Food matches:</b>	the wine is perfectly suited to Sushi, raw ham, fish and shellfish. Excellent pairing with some spices, such as ginger, curry and cinnamon.
<b>Glass type:</b>	medium-sized white wine glass.
<b>Serving temperature:</b>	10-12°C

SANTE BARRO



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