

Puiatti

Traminer Aromatico DOP Friuli 2025



WHITE
STILL WINE



ITALY



FRIULI-VENEZIA
GIULIA

TASTING NOTE

Intensely aromatic, with notes of rose petals, lychee, white peach and exotic spice. The palate is dry, fresh and elegantly textured, balancing floral richness with vibrant acidity. A lingering finish reveals hints of citrus, ginger and delicate minerality.

VITICULTURE

Grapes are grown in Friuli's well-drained alluvial soils, where warm days and cool nights encourage aromatic development. Careful vineyard management and selective harvesting ensure optimal ripeness, concentration and the preservation of natural acidity.

VINIFICATION

After gentle pressing, the must is fermented in stainless steel at controlled temperatures to preserve Traminer's aromatic intensity. Ageing on fine lees enhances texture and complexity while maintaining freshness, purity of fruit and varietal expression.

FOOD MATCHING

An excellent aperitif. It pairs beautifully with seafood, shellfish, and light fish dishes.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Traminer (100%)
CLOSURE	Screw cap
SKU CODE	L6796125
COUNTRY	Italy
REGION	Friuli-Venezia Giulia
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.45
TOTAL ACIDITY	5.4g/l Tartaric
RESIDUAL SUGAR	2.5g/l
SKU	L6796125