



BORGO MAGREDO

Anticipare il Domani

TRAMINER

Friuli Grave DOC

This wine is made from the company's youngest vines, that range from seven to ten years old. Cultivated according to the Guyot method, they are capable of producing a good yield per hectare (70 tons) and an optimal grape quality. Their terrain is typical of the Magredi, composed primarily of pebbles and gravel.

Traminer's harvesting occurs during the first days of September, at sunrise when cool temperatures allow for these grape's aroma to be better preserved. Once gathered, the grapes undergo de-stemming and from this moment onward, the entire wine-making process is carried out in complete 'reduction' (completely lacking oxygen). Temperatures are controlled so to preserve the fruit's perfumes as much as possible. Wine-making occurs entirely in steel; the wine remains in yeasts with frequent stirrings for at least 4 months.

To the sight, this wine is straw-yellow with greenish glimmers. The scents that it gives off in the glass are intense and well-defined, recalling wild rose and exotic fruit. Known for its delicate body, this wine distinguishes itself for its pleasantly sour, fresh nature. Its elegant structure is matched with a distinct flavor.

