



Ibisco Traminer DOC Friuli

In vineyard

An international grape variety that finds its ideal habitat in the Friuli area, where it expresses freshness and fragrance, with very fine aromas. Premature grape, strongly aromatic, from the typical light pink colour.

In cellar

In order to preserve the aromatic qualities, soft pressing takes place cold and contact with oxygen is limited by the use of dry ice. After a soft pressing and a static decantation, we proceed with the fermentation at 14° C in steel tanks. It follows a refinement on the lees for 3 months, in absence of oxygen. In this way we can limit the sulphur dioxide content in the bottle.

Tasting notes

Straw yellow wine with greenish reflections. The scent is intense, pleasantly aromatic due to its strong notes of rose. In the mouth it is soft, balanced, fine, with a gently aromatic aftertaste that recalls mango and jasmine.

Plus

Scents of white fruits and flowers. Maturation evolves towards spicy and mineral notes. Elegant and persistent.

What does Ibisco mean?

It originates from the Victorian era, meaning "fleeting beauty", due to its duration only from morning and late afternoon. In the Japanese language, "hanakotoba" means "sweet": the hibiscus flower gives a friendly welcome to any visitor.

Pairings

Excellent with smoked fish or with the classic Tyrolean dumplings made with bread, cheese and speck. Try it also with some cold cuts such as Sauris raw ham.

Serve at 6°C.



Gambero Rosso
2 bicchieri



Bibenda
4 grappoli



Luca Maroni
95 points

13% Vol.
Bottle Size: 0,75 l
Sugars: 7 (± 1) g/l

