



**ZORZETTIG**  
— IL VINO IN FRIULI DAL 1874 —

# TRAMINER 2023



**Appellation** Friuli DOC

**Grapes** 100% aromatic Traminer  
(Gewürztraminer)

**Production Area** Hills of eastern Friuli

**Harvest** First ten days in September 2023

**Type of soil** Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin

**Vine training** Guyot

**Plant Density** 5.000 vines/ha

**Winemaking** After a soft pressing, the free-run must is brought to a temperature of 11-12 °C for 24 hours. Fermentation takes place in steel tanks for 8-10 days at a controlled temperature

**Maturing and Ageing** 6 months in steel tanks. This is followed by a period of ageing in the bottle

**Ageing potential** 6-10 years

**Alcohol content** 13% vol

**Available formats** 750 ml

**TASTING NOTES** Balanced, fresh, finely aromatic. A wine of good, satisfying structure, with delicate aromas of rose and sandalwood, accompanied by notes of honey

**DOMINANT NOTES** **Rose, Honey, Sandalwood**

**PAIRINGS** Raw fish appetizers; soufflé of *fois gras*, and Golden Delicious apple

**Serving Temperature** 12 °C

**Technical Data** 5 g/l acidity, 3.1 g/l residual sugar, 25.8 g/l dry extract



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