

Production Area

Vineyards extend over a large area between the provinces of Udine and Pordenone, in the Grave del Friuli. This area was created by the floods of the Meduna, Cellina and Tagliamento rivers, which, over the millennia, deposited enormous quantities of calcareous-dolomitic material torn from the mountain by the violence of the waters and dragged downstream along their rivercourse.

Municipality San Vito al Tagliamento

Altitude 30m asl

Soil

The whole area is composed by soil of alluvial origin, characterized by a large stony surface, which enhances the temperature range between day and night thus favoring a marked endowment of aromas in the grapes and flavored and elegant wines.

Grape Traminer Aromatico

Vineyard surface 4ha

Plants per Hectare 4000

Vineyard age 15 years

Training system guyot

Harvest mechanical - mid/end September

Yield per Hectare 140q/ha

Production Process

Grapes are harvested, immediately cooled and cryomacerated for 24 to 48 hours to extract the primary aromas. We then proceed with soft pressing and fermentation. 90% of the wine is vinified in steel tank for approximately 12 months, while the remaining part is aged in French oak tonneaux. The two batches are then assembled to proceed with cold stabilization, filtration, bottling and packaging procedures.

Organoleptic Characteristics

Intense straw yellow, the nose is complex with notes of ripe white fruit and white flowers and hints of sage. Full-bodied and fresh wine, characterized by a good sapidity and a persistent floral finish.

Chemical Characteristics

ABV 13%

Sugar, g/l 2,00-3,00

Acidity, g/l 6,50-7,50

Pairing Suggestions

Enjoy it with first courses with fish or vegetables, such as asparagus risotto or swordfish linguine flavored with lime.

Recommended glass Tulip glass

Serving temperature 6-8°C

Available sizes 75cl

Item Code	BTGTRMFR
Case	6 bottles
EAN bottle	8055205250356
EAN case	8055205250813
Pallet 80x120	80 cases



Awards

Gold - Challenge Millesime BIO - FR (2025)