

ILICA VINI DI ILICA MAGNANI FABRIZIO & C. SOCIETA' AGRICOLA S.S.
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Technical sheet and tasting notes



Denomination **TRAIANO**
Organic still white wine



Grapes
Malvasia di candia, Trebbiano Romagnolo, Ortrugo, Chardonnay

Type of soils
Medium consistency. Vineyards are located at 700 meters above the sea level near the ruins of ancient roman town Veleia

Density of plants/hectare
3,300

Vineyards age
10 years old

Harvest
The grapes are manually picked up at the 1st decade of September

Yield per hectare
60 q/ha

Vinification
Vinification in white. Skins are immediately separated from the juice that ferments in stainless steel at controlled temperature, between 12°C and 15°C

Aging
4 months in bottle before release

Analysis data
Alcohol 13.00 % Vol - 750ml. Residual sugar <4 g/l
Total acidity 6.5 g/l .

Tasting Notes
Appearance: brilliant straw yellow color
Nose: open with fine fruit flavor and aromatic herbs, with strong mineral notes.
Taste: fresh, sapid. Persistent finish with hints of pear and sage.

Food pairings: Excellent with appetizers. The wine can be paired with starters of fresh cheese (goat's cheese, burrata) and raw ham; with pasta or risotto with delicate vegetable or fish sauces; dishes of fish like salt-cru-sted sea bass.
Simple but really elegant.

Serving at: 10° C

TRAIANO