



A Z I E N D A   A G R I C O L A

# Pojer e Sandri

Name of Wine: **TRAMINER** DOLOMITI

Vineyard manager – owner: **Fiorentino Sandri**

Winemaker - owner: **Mario Pojer**

The colour is bright yellow with hints of gold...

The bouquet is very aromatic with floral, rose petal notes and fruity (apple, banana, peach, apricot) along with subtle spice notes such as hints of cinnamon and cloves. Delightfully rich and with nice texture and mouthfeel, the hedonistic combination of fragrances and flavors make it harmonious. Bright acidity contributes to its fine balance.

Our Traminer partners handsomely with fish dishes in a cream sauce or shellfish such as prawns, lobsters and crayfish. Asian-seasoned foods work well, too. It is excellent as aperitif, as well.

**Vineyard situation:** the name of the countryside on the hill of Faedo is *Coveli* at elevation 300 meters (980 feet) above sea level with a southwest exposure. The site is nicely ventilated because of the influence of the “Ora” winds from Lake Garda (a breeze that comes from the nearby famous lake).

**Training system:** “pergoletta trentina aperta” with a vine density of 6500 plants per hectare and *Guyot* (6200 plants per hectare).

**Soil:** as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters. It’s muddy – calcareous and on a marly conglomerate.

**Grape varieties:** Gewürztraminer (clones from Alsace).

**Alcohol:** 14 %.

**Life of wine:** Delicious upon release, we find it gains in perfume and flavor complexity with 2 or 3 years of bottle aging.

**Type of bottle:** Bordeaux bottle.

**Etc:** In order to preserve the delicate aromatic characteristics (aromas and natural antioxidants) the grapes are worked in iperriduction (no oxygen). This is a proprietary technique using methodologies developed by Pojer & Sandri.

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Traminer Aromatico  
Dolomiti