



## SEGNANA TRAMINER

It is obtained from the pomace of Traminer grapes grown in Trentino. These come from vineyards with outstanding exposures at over 300 metres above sea level, where the cool climate allows for the development of very intense aromas. Thanks to a long, slow distillation using discontinuous, steam-heated alembics, the intense aromas of the original grapes are maintained.

Enjoy it cool, at a temperature of 12-14°C (54-57°F), in a tulip-shaped glass.

**42% vol.**