



CABERT

CANTINA DI BERTIOLO
DAL 1960



TRAMINER AROMATICO

DOC FRIULI



Intense and aromatic, with spices,
rose, and tropical fruit.
Full-bodied, structured, and elegantly persistent.

SOIL

Alluvial soils, rich in stones and gravel.
Marl-sandstone in the hills,
gravelly in the plains, resulting in
mineral and well-balanced wines.

VINIFICATION/FERMENTATION

The must is fermented separately from
the skins by soft pressing, fermentation is
activated by selected yeasts, average 8-10
days at a temperature of 15° C - 17° C.

AGING

4 months in steel tanks

TECHNICAL ANALYSIS

Alcohol: 12,50 % vol . Contains sulphites

DESCRIPTION

Intense and aromatic, this wine reveals a rich
bouquet of exotic spices like cloves and
nutmeg, complemented by floral hints
of rose and tropical fruit. Full-bodied and
well-structured, it offers a long, persistent
finish with a bold yet elegant character.

GASTRONOMIC PAIRING

Fragrant and versatile wine, ideal with foie
gras, sushi, sweet cured ham, fish, and
shellfish. Thanks to its aromatic profile, it
pairs well with spiced dishes, enhancing
flavors like ginger, curry, turmeric, and
cinnamon. Excellent with Asian, fusion, and
creative cuisine.

AWARDS

Some of the awards received:

LUCA MARONI – Annuario dei Migliori
Vini Italiani

■ 2024 - PT. **94**

CATHAY - HONG KONG INT. WINE
COMPETITION

■ 2023 - **SILVER MEDAL**

MONDUS VINI

■ 2031 - **SILVER MEDAL**

WINESURF

■ 2020 - PT. **73**