

ITALO CESCON

ARTIGIANO DEL VINO



1957

Amaranto 72

Amaranto 72 records the year when Italo Cescon began this particular project, into which he poured all of his passion and talent. It is an interesting blend of grape varieties traditional to the Piave valley, Cabernet Sauvignon, Merlot and Cabernet Franc, with a light touch of Raboso Piave.



Appellation	Veneto I.G.T. "Riserva"
Soil type	Clayey
Grape variety	Cabernet Sauvignon 40%, Merlot 35%, Cabernet Franc 15%, Raboso Piave 10%
Training system	Sylvoz
N° of vines-hectar	5.000
Per-hectare yield	50/60 q
Harvest	Second and third week of September
Vinification	20% of must drawn off. 25 days fermentation at about 25°C, followed by 25 days of maceration
Ageing	Tonneaux 18 months
TASTING NOTES	
Color	Exceptionally rich, dark ruby
Aroma	Complex and delicate, with subtle herbaceous ness and notes of violets, blackberry and ripe cherry
Taste	Shows good concentration and acidity, with prominent aromatic complexity. The length finish suggests earth and blackcurrants
Food pairing	Red wine marinades, grilled meats and aged cheeses
Alcoholic content	13,5% vol.
Serving Temperature	Ideal at 18°/20° C in carrè stem glasses
Wine list reference	Italo Cescon artigiano del vino, Amaranto72, Veneto I.G.T.