

ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Cabernet



Il grande vino è un'opera d'arte in evoluzione, mai definitivamente fissata. Finge l'immobilità ed è capace di ingannare il tempo per diversi lustri. La sua finalità è di essere bevuto e di sparire insieme al piacere che procura.

Émile Peynaud (1912-2004)

Appellation: Veneto I.G.T.

Grape variety: 70% Cabernet Sauvignon, 30% Cabernet Franc

Production zone: vines from Fagarè, Vallonto e Fontanelle, clayey soil of alluvial origin, sylvoz and spur cordon training system, 4.000/5.000 vines per hectare, yield 110 ql/ha

Harvest: end of September, hand-picked grapes

Vinification: first crushing and destemming, then 4/5 days of cold pre-fermentative maceration. Later 20 days of alcoholic and malolactic fermentations at controlled temperature at maximum 28° C. After raking, there is 12 months ageing in oak casks, plus 12 months in bottle

Color: intense ruby red with purple hints

Nose: intense bouquet, complex and fascinating, fruity with soft fruits aroma, spicy and also herbaceous

Taste: good concentration enhance fruity flavours and dry tannins, which are in harmony with woody sensations, always in contraposition to a lively freshness

Food pairing: roasted red meat, fine poultry, game and wild game, hard aged cheese. **Venetian tradition:** birds with polenta or lamb and pork meatloaf

Alcoholic content: 12,5% vol.

Serving temperature: ideal at 18/20° C, in carré stem glasses. We suggest to slowly lead the wine at temperature, taking the bottle off from storage place the day before tasting

Wine list reference: Italo Cescon artigiano del vino, Cabernet, IGT Veneto