

ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Chardonnay



I vini bevibili soprattutto con amore sono come le belle donne, differenti, misteriosi e volubili, ed ogni vino come una donna va preso. Comincia sempre col rifiutarsi con garbo o villania, secondo temperamento e si concede solo a chi aspira alla sua anima, oltre che al suo corpo. Apparterrà a colui che la scoprirà con delicatezza.

Luigi Veronelli (1926 – 2004)

Appellation: Veneto I.G.T.

Grape variety: 100% Chardonnay

Production zone: vines from Fagarè, Vallonto e Fontanelle, clayey soil of sedimentary-alluvial origin, guyot training system, 4.000/5.000 vines per hectare, yield 85/110 ql/ha

Harvest: end of August, hand-picked grapes

Vinification: After destemming with immediate cooling on the skins by means of carbon dioxide, soft pressing takes place. This is followed by a fermentation for 15 days at 12/14° C, and by the ageing on fine lees in stainless steel tanks for 4 months. Vinification ends with racking and filtration and a further 3 months of bottle ageing before release on the market.

Color: straw yellow with greenish hints

Nose: delicate, elegant bouquet, with fruity aroma as apple and banana scent, and some fragrant, as bread crust one

Taste: savory and crispy acidity perfectly marries jammy flavours, showing a good complex of traits which enhances almond aftertaste

Food pairing: fish with or without tomato sauce, ricotta and spinach ravioli with sage and butter sauce, as appetizer with crudités and extravergine olive oil sauces or spicy mayo. **Venetian tradition:** peas risotto or “schie” with polenta

Alcoholic content: 12% vol.

Serving temperature: ideal at 7/8° C, in very cold carré stem glasses

Wine list reference: Italo Cescon artigiano del vino, Chardonnay, Veneto I.G.T.