

ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Merlot

...poiché le parole sono come il vino:
hanno bisogno del respiro e di tempo
perché il velluto della voce riveli
il loro sapore definitivo.

Luis Sepulveda (contemporaneo)



Appellation: Veneto I.G.T.

Grape variety: 100% Merlot

Production zone: vines from Vallonto e Fagarè, clayey soil of alluvial origin, sylvoz training system, 5.000 vines per hectare, yield 120 ql/ha

Harvest: end of September, hand-picked grapes

Vinification: Destemming is followed by a 5-day pre-fermentation maceration at 5° C. Maceration then takes place for 10 days, after which the alcoholic fermentation of the must is carried on at a controlled temperature of 21/22° C. After racking, the wine matures in oak barrels for 9 months and in bottles for other 4 months before release.

Color: intense ruby red

Nose: complex and characteristic, with soft fruits and woody aromas and spicy, tobacco and chocolate scents

Taste: a good harmony in which fine tannins and freshness give to palate the best shades of cherries, blackcurrant and licorice, with a very long and softly round end

Food pairing: fresh pastas with meat sauce, duck in orange sauce, roasted calf, semi hard cheese. **Venetian tradition:** guinea fowl with "impeparada" sauce or "risotto with fine meat"

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, Merlot, IGT Veneto