

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.*

Lord Byron (1788 - 1824)



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

Vinificazione: 2/3 days pre-fermentation maceration, followed by a 10 days traditional maceration. Alcoholic fermentation temperature is controlled in between 21/22° C. Malolactic fermentation is completely finalized. After ranking, 9 months ageing in oak casks plus 4 months bottle refining

Color: intense ruby red

Nose: complex and characteristic, fruity and woody, with soft fruits aroma, 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 "impevarada" sauce or "risotto with fine meat"

Alcoholic content: 13% 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, Veneto I.G.T.