

# ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

## Pinot Grigio

*Ma fra il vino e l'amor, non saprei quali sian ragion di scelta: a mio parere, per non far torto a cose in pregio eguali, direi che meglio sia scegliere l'una e l'altra, che non sceglierne nessuna.*

Lord Byron (1788 – 1824)



**Appellation:** delle Venezie D.O.C.

**Grape variety:** 100% Pinot grigio

**Production zone:** vines from Fagarè , Vallonto, Fontanelle clayed soil of alluvial origin, guyot training system, 4.500 vines per hectare, yield 110 q/ha

**Harvest:** end of August, hand-picked grapes

**Vinification:** after crushing and destemming, a gentle pressing gives 50% of run juice. 15 days alcoholic fermentation occurs under controlled temperature of 13° C. 5/6 months maturation is on its yeast and, after racking and filtration, it follows 3 months bottle ageing

**Color:** straw yellow

**Nose:** intense and elegant, fruity with peach and citrus aromas, spicy with nutmeg scent

**Taste:** dry and fresh sensation enhances elegant fruity flavors; a good match with crispy character and round one leaves palate with a perfect balance, assuring a very pleasant wine

**Food pairing:** seafood dishes, gourmet salads as Cesar's, spicy and bittersweet appetizer, boiled white meat with spicy mayo, marinated fish with orange zest and pink pepper. Venetian tradition: risotto with sepia or risotto with fine white meat

**Alcoholic content:** 12,5% vol.

**Serving temperature:** ideal at di 8° C, in cold carré stem glasses

**Wine list reference:** Italo Cescon artigiano del vino, Pinot Grigio, delle Venezie D.O.C.