

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: Friuli Grave D.O.C.

Grape variety: 100% Pinot Grigio

Production area: vines from San Foca, gravelly 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 soft pressing gives 50% of run juice. After racking, a 15 days alcoholic fermentation occurs at a controlled temperature of 13° C. Maturation is on the lees for 5/6 months and the wine is aged in the bottle for 3 months before the release on the market.

Colour: straw yellow

Nose: intense and elegant, fruity with peach and citrus aromas, spicy with a delicate nutmeg scent.

Taste: dry and fresh, with clear ripe and fruity hints, among which orange peel prevails. It is a savoury wine which fills the mouth for a long time with a perfect balance between the crispy character and the round one.

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 cuttlefish or risotto with fine white meat.

Alcoholic content: 12,5% vol.

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

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