

ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Pinot Noir



Il vino sa rivestire il più sordido tugurio
d'un lusso miracoloso
e innalza portici favolosi
nell'oro del suo rosso vapore,
come un tramonto in un cielo annuvolato.

Charles Baudelaire (1821 – 1867)

Appellation: Veneto I.G.T.

Grape variety: 100% Pinot noir

Production zone: vines from Basalghelle, Fontanelle, Vallonto, Monastier e San Polo, clayey and mixed soil of alluvial origin, guyot training system, 4.000/5.000 vines per hectare, yield 115 q/ha

Harvest: beginning of September, hand-picked grapes

Vinification: after crushing and destemming, a 4 days cold pre-fermentative maceration occurs, followed by a traditional one lasting 6 to 8 days. Alcoholic and malolactic fermentations occur under controlled temperature of 20° C. 6 months cement vats ageing plus 3 months of bottle one.

Color: charming ruby red

Nose: fine and elegant bouquet, with small red berries aroma and roses, spicy and slightly herbaceous scents.

Taste: the perfect correspondence with the olfactory characters, among which the spices stand out, is accompanied by an evident sapidity, refined freshness and a good body. The wine is persistent and harmonious in the finish.

Food pairing: roasted white meat, game, soft and mold cheese with jam and honey- Venetian tradition: "sopa coada" or gnocchi with Bolognese sauce

Alcoholic content: 12% vol.

Serving temperature: ideal at 16/18° C, in carré stem glasses. We suggest to slowly lead the wine at temperature, taking the bottle away from storage the day before tasting.

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