

ITALO CESCON
ARTIGIANO DEL VINO



1957

il TRALCETTO®

Raboso del Piave

*A me piacciono gli anfratti bui
delle osterie dormienti,
dove la gente culmina nell'eccesso del canto,
a me piacciono le cose bestemmiate e leggere,
e i calici di vino profondi,
dove la mente esulta,
livello di magico pensiero.*

Alda Merini (1931 – 2009)



Appellation: Piave D.O.C.

Grape variety: 100% Raboso

Production zone: vines from Rustigné, gravelly, clayey and mixed soil of alluvial origin, sylvoz and spur cordon training system, 4.500 vines per hectare, yield 85 q/ha

Harvest: end of October, hand-picked grapes

Vinification: after crushing and destemming, follows 5 days cold pre-fermentative maceration at 3/4° C. Alcoholic and malolactic fermentations occur under controlled temperature at maximum 24° C. After ranking, 30 months ageing in oak casks comes first 6 months ageing in inox vats. Refining is in bottle for other 6 months

Color: intense medium ruby red

Nose: intense, lively, spicy and fruity, focused in a deep note of morello which makes the bouquet very pleasant,

Taste: dry and clean, with a strong body in which acidity and tannins match woody round notes in a good balance, with a spicy and vanilla velvety aftertaste

Food pairing: roasted red meat, game, poultry, duck with orange sauce, beef stew, aged hard cheese as those finished in wine marcs. Venetian tradition: boiled pork fresh salami with horseradish sauce or savoy cabbage with pork ribs

Alcoholic content: 12,5% vol.

Serving temperature: ideal at 18° C, in carré stem glasses. We suggest opening the bottles almost an hour before serving. Please, lead slowly the wine at temperature, taking the bottle off from storage place the day before tasting

Wine list reference: Italo Cescon artigiano del vino, Raboso del Piave, Piave D.O.C.