

ITALO CESCON

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Refosco dal Peduncolo Rosso

*Io sono bellezza e amore; io sono amicizia, tuo conforto;
io sono colui che dimentica e perdona: lo spirito del vino.*

William Ernest Henley (1849 - 1903)



Appellation: Friuli Grave D.O.C.

Grape variety: 100% Refosco dal peduncolo rosso

Production zone: vines from San Foca, gravelly soil of alluvial origin, guyot training system, 5.000 vines per hectare, yield 100 ql/ha

Harvest: end of September, hand-picked grapes

Vinification: after crushing and destemming, follows 3/4 days pre-fermentative maceration. Alcoholic and malolactic fermentations last 15 day at controlled temperature of maximum 21/22° C. After racking, 8 months ageing occurs in oak casks, then 6 months in bottle

Color: full ruby red

Nose: complex and intense, focused on fruity aroma, in particular soft fruits one, spicy and woody

Taste: a perfect mirroring to the nose underscores fruity, jammy and spicy flavours, which are round and silky. A natural acidity refreshes the palate showing a harmonious and persistent end

Food pairing: roasted red meat, poultry, game and wild game, soft or hard aged cheese. Venetian tradition: tripe in Treviso recipe, mixed boiled meat or calf stew

Alcoholic content: 12,5% 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, Refosco dal Peduncolo Rosso, Friuli Grave D.O.C.