

ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Sauvignon

Il vino fulgido sul palato indugiava inghiottito. Pigiare nel tino grappoli d'uva. Il calore del sole, ecco che cos'è. È come una carezza segreta che mi risveglia ricordi.

James Joyce (1882-1941)



Appellation: Friuli Grave D.O.C.

Grape variety: 100% Sauvignon

Production zone: vines from San Foca, gravelly and clayey soil of alluvial origin, guyot and sylvoz training system, 4.500/5.000 vines per hectare, yield 110 ql/ha

Harvest: end of August, hand-picked grapes

Vinification: after crushing and destemming, follows a 10 hours cryomaceration. Gentle pressing produces run juice, which ferments on selected yeasts at controlled temperature of 12° C. 4 months ageing on yeasts comes first racking and filtration. At last 3 months bottle refining

Color: straw yellow with greenish hints

Nose: deep, fresh and green, with fruits, flower and vegetables aroma: green pepper and elder scent meets a marked peach and exotic fruits notes, revealing balsamic fragrance

Taste: elegant, harmonious body intensify the balance made by fresh and savory sensations of green and vegetables scents and round and soft notes of exotic fruits

Food pairing: shellfish, seafood, fresh pasta with asparagus or pepper sauce, ravioli with spring herbs filling, filled roasted pepper, fresh cheese. Venetian tradition: creamed codfish or bittersweet fried sardines in "saor" style

Alcoholic content: 12,5% vol.

Serving temperature: ideal at 7° C, in carré stem glasses

Wine list reference: Italo Cescon artigiano del vino, Sauvignon, Friuli Grave D.O.C.