

ITALO CESCO
ARTIGIANO DEL VINO



1957

il TRALCETTO®

Traminer Aromatico



Da quando la luna e i pianeti comparvero in cielo, nessuno vide mai cosa più dolce del purissimo vino. Pien di stupore son io per i venditori di vino, che quelli cosa mai possono comprare migliore di quel ch'han venduto.

Omar Khayyâm (1048 -1131)

Appellation: Trevenezie I.G.T

Grape variety: 100% Traminer

Production zone: vines from San Foca, gravelly soil of alluvial origin, guyot training system, 4.500 vines per hectare, yield 100 ql/ha

Harvest: beginning of September, hand-picked grapes

Vinification: after crushing and destemming, follows a 8 hours cold pre-fermentative maceration at 3/4° C. The gentle pressing yields 60% of free run juice and it is followed by a 14 days alcoholic fermentation under controlled temperature of 12° C. The wine is aged for 5 months in stainless steel vats and 3 months in the bottle before the release on the market.

Color: brilliant straw yellow

Nose: unique, intense, elegant and sophisticate bouquet. It is slightly mineral with sweet floral and fruity notes such as jasmine and exotic fruits.

Taste: refinement and harmony express all the balance, due to a combination of natural acidity and freshness with silky and round sensations, enhancing all typical aromas which caress the palate in a long end

Food pairing: fish and marinated fish appetizers, smoked pork filet or trout, fine white ham, soft cheese, shellfish and seafood, risotto with asparagus. **Venetian tradition:** risotto with clams or Venice style scallops

Alcoholic content: 13% vol.

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

Wine list reference: Italo Cescon artigiano del vino, Traminer Aromatico, Trevenezie I.G.T.